

LOUIS

by Louis Nel

Cabernet Sauvignon/ Merlot 2008

ANALYSIS

pH:	3.52
Residual Sugar:	2,1g/l
Alcohol:	14,3
Total Acidity:	5.6g/l
Bottling Date:	December 2010
Release date:	January 2011
Soil:	Koffieklip

VARIETALS:

Cabernet Sauvignon	85%
Merlot	15%



Winemaker's comments:

Blackberries and strawberry fruit on the nose, with a slight earthy note on the nose. The flavours flow onto the mouth and mix with soft, yummy tannins to end with a lingering finish.

Winemaking Procedure:

This wine was made from grapes in the Helderberg region, where all the different components were wild fermented, punched down and left to age in French oak barrels. The Merlot and Cabernet were aged separately, and spent 24 months on oak; 20% of the barrels were new.

Serving temperature: 16-18 °C

Food Suggestions: Coq au vin, lamb brushed with rosemary and olive oil, Panna Cotta.