

WEBERSBURG

2005 BLEND



VARIETIAL:

87% Cab
8.7% Cab franc
4.3% Merlot

ORIGIN:

Slopes of the Helderberg Mountain in Stellenbosch

SOIL TYPE:

Decomposed Granite

YIELD:

5 tons/ha

HARVEST STATS:

Grapes harvested between 24.0 °B to 24.5 °B by hand

VINIFICATION AND BARREL AGING:

Handpicked in into lugboxes followed by berry sorting preceded by destemming and gentle crushing directly into open top fermentors and underwent a series of gentle punch downs

MATURATION:

Individual barrels where chosen for their complexity, aromatics texture and fruit compatibility. This wine spent 18 months in 300 litre oak barrels of which 70% was new.

BOTTLING DATE:

Bottled in 2007

BOTTLE MATURATION:

36 months before release

ANALYSIS:

Alcohol:	13.85%
Residual sugar:	2.1 g/litre;
Total Acid:	5.7/litre;
pH	3.88

TASTING NOTE:

Deep plum red with succulent berry aromas underlined by subtle cedar, mocha and dark chocolate flavours. Seductive finish with beautiful silky tannin integration and elegant depth.

TOTAL PRODUCTION: 1764 cases

