



CRONIER: CABERNET SAUVIGNON & MERLOT BLEND 2010

VITICULTURE:

The grapes for this wine came from twelve year old Merlot- and eight year old Cabernet Sauvignon blocks planted in rich well drained Swartland/Glenrosa soil types.

WINEMAKING:

The grapes are harvested at optimum ripeness to ensure good fruit, a dark red colour and a good structure. The grapes are destemmed and crushed at the cellar and after directly pumped to stainless steel tanks. Cold maceration is applied for two days before fermentation to extract as much colour and flavour as possible.

After fermentation is started, the wine on the skins is left to ferment at cool temperatures (16°C - 23°C). During fermentation the skins and the must is continually mixed for optimum flavour and colour extraction as well as even fermentation.

After fermentation the skins are pressed to obtain the dry wine. Medium plus toasted French oak is used for wood maturation.

TASTING:

Delightful cherry overtones, intense colour, the nose full of ripe fruit with chocolate and figgy overtones.

ANALYSIS:

pH: 3.66

Acidity: 5.43g/l

Residual Sugar: 5.5g/l

Alcohol: 13.5%