

Bob's

AFRICAN w i n e s



2005

cabernet sauvignon / shiraz

Cultivar :	57% Cabernet Sauvignon, 43% Shiraz
Situation :	Tulbagh
Altitude :	220m above sea level
Distance from sea :	130km
Soil type :	Cabernet Sauvignon – Loam topsoil with a clay subsoil ending in solid rock. Shiraz - Rocky topsoil with a loam subsoil
Rootstock :	Cabernet Sauvignon - Richter 99 and Richter 110 Shiraz - 101-14 Mgt
Ages of vines :	Cabernet Sauvignon - 7 years, Shiraz - 9 years
Trellising :	Vertical Five Wire
Pruning :	Traditional old method leaving only 2 buds on each spur, with 10-12 spurs on each vine.
Irrigation :	Drip irrigation
Harvested :	21 February 2005
Grape analysis :	Acidity: 5.63 g/l pH: 3.45 Sugar: 24.3° Balling
Yield :	5-7 Tons/Ha

Winemaking Record:

A combination of small (8 ton) and large (30 ton) fermentation vessels has been used. Both the Cabernet Sauvignon and Shiraz were fermented separately to maximize blending options. Three times daily pump-overs. Wine went through malolactic fermentation and was aged on a combination of French and American oak staves.

Bottled : 11 April 2007

Wine Analysis :	Alcohol : 14.02% (on label 14.0 %) by vol
	Total acid : 5.0 g/l
	pH : 3.76
	Residual sugar : 2.1 g/l

Winemaker's Comment :

Both the Cabernet Sauvignon and Shiraz were fermented separated in a combination of 8 ton and 30 ton fermentation vessels. The Cabernet Sauvignon was aged on both French and American staves for 6-8 months, while the Shiraz went to 2nd fill French oak barrel for one year. This wine was blended in January 2007. Upon bottling the Shiraz appeared to dominate this wine, which can be attributed to the maturation process of each varietal. As this wine continues to gain bottle age, the varietal marriage will continue to refine itself, and the wine will become even more rounded and elegant.

Maturation potential : 3 - 5 years

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