



RESERVE TRILOGY 2005

ANALYSIS

pH:	3,55
Alcohol:	14,6%
Total Acidity:	5,6g/l
Residual Sugar:	2,0g/l
Bottling Date:	June 2007
Release date:	July 2007
Soil:	Clay, Loam

VARIETALS

Cab Sauvignon	59%
Cab Franc	21%
Merlot	20%



Winemaking procedure:

Each component was harvested and vinified separately. The wine was kept on the skins no longer than 7 days. The components were then allowed to finish malolactic fermentation and then aged in French oak for 24 months. The new wood component was about 60%.

Winemaker's comments:

The wine shows great ripe fruit flavours with hints of chocolate and mocha. A sweet, perfumed luscious nose, which is earthy and provocative. Ripe prunes, raspberry and blackberry flavours abound. There is a silky soft feel in the mouth with nutty and coffee flavours on the palate. The wine has a very broad palette that lingers. Decanting when young will give more pleasure and aroma.

Serving temperature: 16-18°C

Food recommendation:

Roasted veal, pan seared steak or oven baked aubergine. Complements chocolate desserts.