GRANGER BAY

GRANGER BAY CABERNET SAUVIGNON MERLOT 2016



Looking across from Granger Bay in Cape Town you can see the slopes of Diemersdal, the home of Thys Louw, the 7th Generation Owner and Winemaker of this historic family wine estate in Durbanville in the Western Cape of South Africa.

Origin:	Coastal Region; South Africa	
Analysis:	Alc: RS: TA: pH:	14.21 % 6.1g/l 3.2g/l 3.59
Blend:	85% Cabernet Sauvignon 15% Merlot	
Terroir: Slope: Soil: Climate:		North Facing Slope Deep red Hutton Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture: Trellising: Age of vines:		4-wire Perold 11-29 years

Irrigation: Yield:

4-wire Perold 11-29 years Dry land conditions 9t/ha

Oenology:

The grapes were harvested at optimum ripeness. Fermentation took place in both open-fermenters and closed-fermenters. Punch-downs and pump-overs every 3-4 hours controlled 25-28°C. Post fermentation maturation on the skins for 2 weeks MLF taking place in tanks before the wine was racked into 225L French oak barrels.

Maturation:

Oak maturation

Winemaker's notes:

The nose shows spiciness and red cherries with dark chocolate complexity. The palate has excellent fruit weight complemented by blackcurrant and spice. The complexity of the wine integrates seamlessly with the oak maturation making this a very well-balanced wine. Fine tannins provide added complexity to the lingering finish.

Food suggestions:

An ideal wine for all barbeque dishes as well as roast pork and spicy chicken kebabs.