

Bernhard's wines show a fine marriage between the old and new world style.

He combines a mostly traditional, hands-on approach with the huge fruit-character and lovely soft tannins found in the Durbanville grapes.

At a time when everyone is adding massive wood to create showy, bold wines, we can rely on our fruit for size and develop the complexity around it.

This means our wines can be elegant without being insipid, bold without being aggressive, high quality without being over-wooded.

# CABERNET SAUVIGNON 2006

#### TASTING NOTES

instantly recognisable mince-pie fruit, voluptuous and velvet smooth, cinnamon, cloves, currants and raisins, lightly wrapped in chocolate

## WINEMAKER'S COMMENTS

Grapes picked from Altydgedacht vineyards as the quality from our now virus infected vineyards had deteriorated to such a degree that we could not bottle it under the Nitida label. We have replanted Cabernet on the lower slopes of the farm for future years, this has allowed us to now select more appropriate soils with a different rootstock which aids earlier ripening - facilitating optimal ripening in our cool climate environment.

The 2006 was picked during a very dry spell but we still managed to get the grapes into the cellar before the vines showed excessive stress.

### TECHNICAL INFORMATION

YIELD: av.10-12 t/ha

WOOD: 12 months, 100% French, 40% new, 60% 2nd and 3rd fill

**ALCOHOL:** 13,58

SUGAR: 3,0 g/l

ACID: 6,6 g/l

PH: 3.31

#### <u>Pedigree</u>

I 995 DECANTER RECOMMENDED WINE; I 997 WINE OF THE MONTH CLUB BEST, CABERNET (NOV), WINE MAGAZINE 4 STAR RATING; I 998 VERITAS SILVER MEDAL, WINE MAGAZINE 3 STAR RATING; I 999 VERITAS SILVER MEDAL; 2000 GOLD MEDAL SA YOUNG WINE SHOW; 2002 MICHELANGELO SILVER; 2003 PLATTERS 4 STARS; 2006 SWISS INTERNATIONAL AIRLINES WINE AWARDS BRONZE MEDAL