

TASTING NOTES

Assault your nose with unmistakable berry fruit meeting "wild mushrooms", fresh "compost" and "pencil box". Meaty flavours with "vintage liqueur chocolates", "Christmas cake" and "there's a hint of mocha", "bay leaves" and "cassis". A complex wine with full but accessible tannins and powerful fruit structure, marrying the old and new worlds.

WINEMAKER COMMENTS

As is becoming tradition in this blend, the cabernet franc component is relatively high, contributing a full spiciness to the fruit of the merlot and cabernet.

The aging vineyards now yield firmer tannin structures marrying bold fruit and structure with elegance. 100% open fermenter, cap punched through by hand every 4 hours. Fermentation at 30 degrees to enhance cultivar flavours and colour extraction.

PEDIGREE

1997 Veritas gold medal

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National Young Wine Show

- gold medal & class winner (Stell.)

Wine magazine - 3 star rating

1999 Veritas gold medal

Wine magazine - 4½ star rating

International Wine & Spirit - commended

2000 National Young Wine Show gold medals Michelangelo International - silver medal

Wine magazine - 4 star rating

2001 Platters 4 stars

2002 Veritas silver

2003 Platters 4 stars

TECHNICAL

40%me/35%cf/25%cab CULTIVAR:

SOIL TYPE: hutton, clovelly

ROOT STOCK: R99

VINE AGE: 6urs

PLANT DENSITY: 2400/ha

TRELLISING: 3 wire perold

PRUNING: short bearer, cordon

YIELD: 5 tonnes /ha

WOOD: french, 30% 1st fill

ANALYSIS

SUGAR: 1,7 g/lACID: $5.7 \, \text{g/l}$

PH: 3.41

ALCOHOL: 14,03%





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

This comes from his traditional, hands-on approach combined

with the huge fruit-character and lovely soft tannins found in his Durbanville grapes.

At a time when everyone seems to be adding massive wood to produce 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. Quite simply, delicious to drink.

