



SEBEKA 2007 CABERNET PINOTAGE

Our winemaker Andries Blake believes that it is important to honor South Africa's 350-year winemaking heritage while appealing to today's wine tastes. Sebeka wines offer complex flavors yet remain uniquely approachable for American wine consumers. By balancing exotic aromas and intense fruit flavors, Andries believes that his Sebeka wines showcase the natural beauty of the South Africa landscape.

Production / Vinification Methods

The grapes used to create the 2007 Sebeka Cabernet-Pinotage were grown in a number of South Africa's finest vineyard districts located across the Western Cape. The cooler districts benefit from the fog created by the cold ocean currents coming north from Antarctica, as well as the vigorous "Cape Doctor" cross winds coming from the Atlantic and Indian oceans. The warmer districts take advantage of the bright South Africa sunshine and produce grapes with deep, rich colors and ripe fruit flavors. By marrying grapes from such diverse areas, Andries was able to produce a finished wine of great character and complexity.

The grapes were picked at optimum ripeness, then destemmed & crushed into stainless steel for 3 day fermentation on skins @ 28° C, then pressed & inoculated with MLF bacteria. Clarified after 100 % completion of MLF. The final blend is made up of carefully selected tanks.

Analysis

Grape Varieties:	Cabernet Sauvignon / Pinotage
Alcohol	13.8 %
Sugar	6 g/l
Total Acid	6 g/l
pH	3.6

Tasting Notes

Nose

Our 2007 Sebeka Cabernet-Pinotage is a fruit driven wine that features the blackberry, currant and herbal notes typical of Cabernet along with red fruit, acidity and smoky earth notes typical of Pinotage, South Africa's signature varietal. Bright, ripe berries and subtle oak flavours of chocolate and mocha promise what is delivered on the palate.

Taste:

Well structured and beautifully balanced. Attractive notes of fresh red berries are backed by longer lingering dark fruit, all supported by good tannins and the velvety finish of toasted oak.

General Notes

Drink now or cellar for another 2 - 3 years

Perfect companion for rich foods, including fire-grilled meats and vegetables, or your favorite pasta.