

## Cabernet Sauvignon 2005

Awards: 4 Stars Platter Guide, Young Wine Show

<b>Vines</b>	1 Vineyard block with a total area of 1.75 ha
<b>Yield</b>	Harvest 8 tons at 4.6 tons/ha
<b>Clone</b>	CS 1 C
<b>Trellis</b>	5-Wire perold
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.</li><li>• Berries were conveyed to tanks and then crushed directly into them.</li><li>• Cold soaked for two days. Aeration pump-overs with alternate punch-downs.</li><li>• MLF took place in barrels.</li><li>• 16 months in French barrels – 57% new; 43% 2nd fill.</li></ul>
<b>Bottle date</b>	August 2006
<b>Mat. potential</b>	From bottling date until 7 years.

### ANALYSIS

Alcohol	Total acid	pH	Residual sugar
14.5% by volume	5.7 g/l	3.45	1.7 g/l

### TASTING NOTES

Deep ruby red colour, mixed black berry fruits carry through a well-balanced, rounded palate with a soft tannin structure. Exit leaves the palate carving for more.

### PLATTER GUIDE:

*“Exuberant black currant, black cherry richness hardly show the oak assimilation taking place, which speaks of barrel quality & export winemaking.”*

Good aging potential for up to 7 years.

## Merlot, Cabernet Sauvignon 2007

<b>Blend</b>	75% Merlot 25% Cabernet Sauvignon
<b>Vines</b>	Cabernet Sauvignon: 1.7 hectares Merlot: 1 hectares
<b>Yield</b>	6-7 tons/ha
<b>Clone</b>	M03 (Merlot) CS 1 C (Cabernet Sauvignon)
<b>Trellis</b>	5-Wire perold
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.</li><li>• Berries were conveyed to tanks and then crushed directly into them.</li><li>• Cold soaked for two days. Aeration pump-overs with alternate punch-downs.</li><li>• MLF took place in barrels.</li><li>• 14 months in French barrels – 40% new; 40% 2nd fill; 20% 3rd fill.</li></ul>
<b>Bottle date</b>	April 2008
<b>Mat. potential</b>	From bottling date until 7 years.

### ANALYSIS

Alcohol	Total acid	pH	Residual sugar
13.76% by volume	6.4 g/l	3.29	1.6 g/l

### TASTING NOTES

Dark in colour, black berries and a hint of oak on the nose. Delicate tannin structure reveals a well-balanced wine with ripe fruit and a touch of herbaceousness.

## Pinotage 2005

Award: Young Wine Show

<b>Vines</b>	Single block vineyard with 1.00 ha
<b>Yield</b>	Harvest 7.4 tons at 7.4 tons/ha
<b>Clone</b>	PI 48A
<b>Trellis</b>	Double cordon
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.</li><li>• Berries were conveyed to tanks and then crushed directly into them.</li><li>• The mash was cold-soaked for 48 hrs.</li><li>• MLF took place in barrels.</li><li>• 16 months barrel matured – combo French/American, 60% new.</li></ul>
<b>Bottle date</b>	August 2006
<b>Mat. potential</b>	From bottling date until 8 years.

### ANALYSIS

Alcohol	Total acid	pH	Residual sugar
13.14% by volume	5.7 g/l	3.28	1.4 g/l

### TASTING NOTES

Sweet raspberry whiffs, along with coconut notes. Softly opulent mid-palate, featuring refined tannins, persistent flavours. Satisfyingly mouth-filling.

### PLATTER GUIDE:

*“...Plummy fruit... An intriguing salty liquorice overlay; admirable oak balance allows variety’s juicy personality through.”*

# Manley

ESTATE WINE

## Pinotage 2006

Award: 4 Stars Platter Guide

<b>Vines</b>	Single block vineyard with 1.00 ha
<b>Yield</b>	Harvest 6.8 tons at 6.8 tons/ha
<b>Clone</b>	PI 48A
<b>Trellis</b>	Double cordon
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.</li><li>• Berries were conveyed to tanks and then crushed directly into them.</li><li>• The mash was cold-soaked for 48 hrs.</li><li>• MLF took place in barrels.</li><li>• 16 months barrel matured – combo French/American, 50% new.</li></ul>
<b>Bottle date</b>	August 2007
<b>Mat. potential</b>	From bottling date until 8 years.

### ANALYSIS

Alcohol	Total acid	pH	Residual sugar
12.62% by volume	6.1 g/l	3.22	1.4 g/l

### TASTING NOTES

Deep purple red colour with lively red berries on the nose, well rounded palate combining oak and vanilla flavours ending in soft tannins.

### PLATTER GUIDE:

*“New world style continues with 2006, voluptuous, creamy nose, juicy red berry fruit, lovely dry palate courtesy refined tannins.”*

# Manley

ESTATE WINE

## Shiraz 2004

Award: Gold and 4 Stars Platter Guide, Young Wine Show

<b>Vines</b>	2 Vineyard blocks with a total area of 2.00 ha
<b>Yield</b>	Harvest 6.77 tons at 3.3 tons/ha
<b>Clone</b>	SH 1A
<b>Trellis</b>	5-Wire perold
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.</li><li>• Berries were conveyed to tanks and then crushed directly into them.</li><li>• The mash was cold-soaked for 2 days, after which yeast was inoculated and mash was punched down 4 times per day.</li><li>• MLF took place in barrels.</li><li>• 16 months in 30% new French barrels; 70% 2nd fill American oak barrels.</li></ul>
<b>Bottle date</b>	August 2005
<b>Mat. potential</b>	From bottling date until 10 years.

### ANALYSIS

Alcohol	Total acid	pH	Residual sugar
14.83% by volume	5.7 g/l	3.47	1.8 g/l

### TASTING NOTES

Deep intense red colour, complex smoky, red berry aromas with hints of liquorice. Palate enters with explosion of berry fruits supported by layers of vanilla. Well-rounded tannins have a velvety mouthfeel and lends this wine great aging potential.

# Manley

ESTATE WINE

## Shiraz 2005

Award: Young Wine Show

<b>Vines</b>	2 Vineyard block with total area of 200 ha.
<b>Yield</b>	Harvest 6.22 tons at 3.1 tons/ha
<b>Clone</b>	SH 1A
<b>Trellis</b>	5-Wire perold
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.</li><li>• Berries were conveyed to tanks and then crushed directly into them.</li><li>• The mash was cold-soaked for 2 days, after which yeast was inoculated and mash was punched down 4 times per day.</li><li>• MLF took place in barrels.</li><li>• 16 months in 30% new French barrels; 70% 2nd fill American oak barrels.</li></ul>
<b>Bottle date</b>	August 2006
<b>Mat. potential</b>	From bottling date until 10 years.

### ANALYSIS

Alcohol	Total acid	pH	Residual sugar
14.92% by volume	5.9 g/l	3.57	2.1 g/l

### TASTING NOTES

Deep intense red colour, palate enters with explosion of berry fruits supported by layers of vanilla. Well-rounded tannins have a velvety mouthfeel and lends this wine great aging potential.

### PLATTER GUIDE

“Offers opulent fruit in aroma and texture: mulberry, blueberry. Occasional glimpses lavender, violet. Tannins are sheathed, the hidden structure that will hold the wine into its 3-4 year future, but with such velvety accessibility, there’ll probably be none left to age.

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ESTATE WINE

## Merlot 2005

Award: 3 Stars Platter Guide

<b>Vines</b>	1 Vineyard block with total area of 1 ha.
<b>Yield</b>	Harvest 5.2 tons/ha
<b>Clone</b>	M03
<b>Trellis</b>	5-Wire perold
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.</li><li>• Berries were conveyed to tanks and then crushed directly into them.</li><li>• The mash was cold-soaked for 48 hrs.</li><li>• MLF took place in barrels.</li><li>• 16 months in French oak barrels – 50% new, 50% 1st fill.</li></ul>
<b>Bottle date</b>	November 2006
<b>Mat. potential</b>	From bottling date until 7 years.

### ANALYSIS

Alcohol	Total acid	pH	Residual sugar
13.14% by volume	5.6 g/l	3.47	1.7 g/l

### TASTING NOTES

Oak smoothly integrated into deep chocolate, mulberry aromas which carries through on a well-balanced silky, full-bodied palate. Well-structured wine with ripe tannins Platter Guide.

### PLATTER GUIDE

*"No shortage of fruit in 2005, a veritable berry orchard, gloriously ripe... A fine drinking wine: polished tannins, elegance, balancing acidity."*

## Manley Thatch House Red 2007

<b>Vines</b>	A Pinotage-based blend. 80% Pinotage, the rest a blend of Merlot and Cabernet.
<b>Yield</b>	Harvest 6.8 tons/ha
<b>Clone</b>	PI 48 A
<b>Trellis</b>	Double cordon
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.</li><li>• Berries were conveyed to tanks and then crushed directly into them.</li><li>• The mash was cold-soaked for 48 hrs.</li><li>• MLF took place in barrels.</li><li>• 12 months barrel matured – combo French/American, 30% new.</li></ul>
<b>Bottle date</b>	April 2008
<b>Mat. potential</b>	From bottling date until 5 years.

### ANALYSIS

Alcohol	Total acid	pH	Residual sugar
13.6% by volume	5.9 g/l	3.50	2.5 g/l

### TASTING NOTES

A medium bodied red wine with ruby red colour. Ripe berry and plum flavours on the nose, hints of vanilla and candy floss on the palate. Well balanced with soft tannins, leading to a pleasant, lingering aftertaste.

## Manley Thatch House White 2009

<b>Vines</b>	70% Chenin Blanc, single block 20% Sauvignon Blanc, single block 10% Nouvelle
<b>Yield</b>	Harvest 8.10 tons/ha
<b>Clone</b>	–
<b>Trellis</b>	5-Wire perold
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Grapes were handpicked early in the morning, cooled and de-stemmed.</li><li>• Berries and juice was pumped into a press to separate the juice. Only free run juice was fermented at 11°C until dry.</li><li>• The wine was racked off the lees and blended.</li><li>• Filtration and cold stabilization took place prior to bottling.</li></ul>
<b>Bottle date</b>	June 2009
<b>Mat. potential</b>	18 Months from bottling date.

### ANALYSIS

Alcohol	Total acid	pH	Residual sugar
12.5% by volume	5.8 g/l	3.27	4.8 g/l

### TASTING NOTES

A crispy fresh white wine with tropical fruit flavours and hints of lemon.