

Cabernet Sauvignon 2008

Vines	1 Vineyard block with a total area of 1.75 ha
Yield	Harvest 6.4 tons/ha
Clone	CS 1 C
Trellis	5-Wire perold
Vinification	<ul style="list-style-type: none">• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.• Berries were conveyed to tanks and then crushed directly into them.• Cold soaked for two days. Aeration pump-overs with alternate punch-downs.• MLF took place in barrels.• 18 months in French barrels – 40% new; 30% 2nd fill, 30% 3rd fill
Bottle date	September 2009
Mat. potential	From bottling date until 7 years.

ANALYSIS

Alcohol	Total acid	pH	Residual sugar
14.11% by volume	5.9 g/l	3.72	2.2 g/l

TASTING NOTES

Dark, purple red colour. Full bodied wine. Mulberry, ripe fruit, herbs with integrated oak characters, firm, but accessible tannins with full aftertaste.

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Merlot 2008

Vines	1 Vineyard block with total area of 1 ha.
Yield	Harvest 6.6 tons/ha
Clone	M03
Trellis	5-Wire Perold
Vinification	<ul style="list-style-type: none">• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.• Berries were conveyed to tanks and then crushed directly into them.• The mash was cold-soaked for 60 hrs.• MLF took place in barrels.• 18 months in French oak barrels – 35% new, 35% 2nd fill, 30% 3rd fill
Bottle date	September 2009
Mat. potential	From bottling date until 7 years.

ANALYSIS

Alcohol	Total acid	pH	Residual sugar
14.53% by volume	6.6 g/l	3.52	1.8 g/l

TASTING NOTES

Elegant, medium bodied wine. Dark fruit, hints of vegetal and green herbs on the nose. Young tannins and natural acidity accentuate flavours to create a youthful wine with a soft, dry finish.

Pinotage 2009

Vines	Single block vineyard with 1.00 ha
Yield	Harvest 7.20 tons/ha
Clone	PI 48A
Trellis	Double cordon
Vinification	<ul style="list-style-type: none">• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.• Berries were conveyed to tanks on conveyer belts and then crushed directly into them.• The mash was cold-soaked for 60 hrs, fermented• MLF took place in barrels.• 20 months barrel matured – All 300 litres, 28% new, rest 2nd & 3rd fills 80% French, 20% American.
Bottle date	December 2010
Mat. potential	From bottling date until 8 years.

ANALYSIS

Alcohol	Total acid	pH	Residual sugar
14.54 % by volume	6.2 g/l	3.55	1.4 g/l

TASTING NOTES

Dark purple red colour. Fruit driven with red berries, vanilla flavours on the nose. Soft, young tannins backed by ample fruit and gentle oaking creates a mouthfilling finish.

Sauvignon blanc Semillon 2010

Vines	Sauvignon blanc from selected cool climate Darling vineyards. Semillon from Tulbagh.
Yield	Harvest 6 – 8 tons/Ha
Trellis	5-Wire perold
Vinification	<ul style="list-style-type: none">• Grapes were handpicked in the cool of the night.• Sauvignon blanc was fermented cold in a Stainless Steel tank, left on the lees for 8 months.• Semillon was barrel fermented and aged for 9 months, all French Oak, 25 % new, 50% second fill, 25% third fill.• The final blend was made prior to bottling.
Bottle date	December 2010
Mat. potential	From bottling date until 5 years.
The Blend	69 % Sauvignon blanc, 31 % Semillon

ANALYSIS

Alcohol	Total acid	pH	Residual sugar
13.13 % by volume	6.9 g/l	3.42	1.5 g/l

TASTING NOTES

Lime and fresh citrus fruit on the nose. Flavoursome mid palate with quince, gooseberry and tropical fruit, followed by gently oaked complexity on the aftertaste. Mouthfilling, ripe fruit flavours will develop over time with bottle ageing.

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Shiraz 2008

Vines	3 Vineyard blocks with total area of 2.9 ha.
Yield	Harvest 6.45 tons/ha
Clone	SH 1A
Trellis	5-Wire perold
Vinification	<ul style="list-style-type: none">• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.• Berries were conveyed to tanks and then crushed directly into them.• The mash was cold-soaked for 3-4 days, after which yeast was inoculated and mash was punched down 4 times per day.• MLF took place in barrels.• 16 months in barrel - 35% new French oak; 40% 2nd fill and 25% 3rd fill.
Bottle date	September 2009
Mat. potential	From bottling date until 10 years.

ANALYSIS

Alcohol	Total acid	pH	Residual sugar
13.9% by volume	6.1 g/l	3.52	2.8 g/l

TASTING NOTES

Dark, purple-red colour. Ripe berry fruits, spice on the nose. Hints of oak with ripe fruit, vanilla on the palate. Firm but accessible tannins, full bodied finish.

Manley Thatch House Red 2009

Vines	A Shiraz - based blend. 72% Shiraz, 17% Cabernet Sauvignon, 11% Merlot
Yield	Harvest 7.3 tons/ha average
Harvest	February 2009, 23.5 – 25 °B
Trellis	Double cordon
Vinification	<ul style="list-style-type: none">• Grapes were handpicked, force-cooled and sorted on sorting tables before being de-stemmed.• Berries were conveyed to tanks and then crushed directly into them.• The mash was cold-soaked for 48 hrs.• MLF took place in barrels.• 12 months barrel matured –25% new wood, 80% French and 20% American
Bottle date	September 2010
Mat. potential	From bottling date until 5 years.

ANALYSIS

Alcohol	Total acid	pH	Residual sugar
13.95% by volume	6.0 g/l	3.41	3.0 g/l

TASTING NOTES

A medium bodied wine with ruby red colour. Fruit driven with ripe berries on the nose, red fruits, vanilla and spice on the palate. Well balanced with fresh and soft tannins, abundance of fruit creates a sense of sweetness on the aftertaste.