



THE NAVIGATOR 2005

DESCRIPTION

Immediately after harvesting the fruit for this wine was crushed to tank for some cold maceration and then fermentation. After warm fermentation the wine was pressed to barrel for maturation. We use a mixture of French and American oak for this wine, 40% new and 70% French. Total maturation time was 20 months.

AROMA

A complex aroma of ripe berry fruit, plums, violet, liquorice and hints of leather. Influences of sweet vanilla and toast result from oak barrel maturation.

PALATE

Plum and blackberry are supported by clove and spicy notes. Game and leathery characters add complexity. The ripe fruit, sweet oak and firm tannins create a robust, complex wine with excellent length.

CELLARING

This wine will drink well from mid 2006. Some cellaring will harmonise the wine and soften the palate. Cellar to mid 2012.

FOOD

Enjoy with red meats, pasta, strongly flavoured dishes or cheese.

ANALYSIS AT BOTTLING

Alcohol.....13%

pH3.70

Titrateable Acid5.70 g/l

RS.....<2.0 g/l

Harvest Dates: 29 March and 22 April 05

Brix at harvest: 21.7 – 23.4

Bottling Date: 8 December 2006

Variety: Merlot (40%), Cabernet Sauvignon (35%), Cabernet Franc (13%), Malbec (12%)