



THE NAVIGATOR 2007

DESCRIPTION

Fruit for this wine was sourced from 9 to 14 year old vines. After five days of cold maceration the ferment was initiated using selected yeast strains. The ferments were pumped over 4 times daily to maximise tannin and colour extraction. Following this, the individual varieties were basked pressed separately to barrel. We use a mixture of French, European and American oak, 30% new, 85% French. The different batches were kept separate for 12 months prior to blending. Total maturation time in barrel was 20 months.

AROMA

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

PALATE

Plum and blackberry are supported by clove and spicy notes with a rich earthiness. 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 2009. Some cellaring will harmonise the wine and soften the palate. Cellar to mid 2015.

FOOD

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

ANALYSIS AT BOTTLING

Alcohol.....14.0%

pH3.65

Titrateable Acid6.00 g/l

RS.....<2.0 g/l

Harvest Dates: 4 April – 3 May 2007

Brix at harvest: 22.8 – 25.5

Variety: Merlot (45%), Cabernet Sauvignon (28%), Cabernet Franc (20%), Malbec (7%)