

BERNHEIM *Wines*

• THE HOUSE OF J. H. PACAS •

BERNHEIM Merlot Cabernet Sauvignon 2004

Happiness is a life-long dream come true. To partners Pieter Taljaard, Hermann Helmbold and winemaker Jacques Kruger, this has meant the acquisition of the beautiful Bernheim wine farm. It is situated on the slopes of Paarlberg near the Berg River and looks out onto the Du Toits kloof mountain range. The soils and climate are ideally suited for the cultivation of noble grape varieties with sufficient water from the Berg River to relieve vineyard stress during the ripening season.

The 2004 season was Jacques' maiden vintage at Bernheim Wines after they bought the property in February 2004.

Wine Making Details

Each wine was made individually before being selected for this blend.

The grapes were allowed to reach optimum ripeness before being hand harvested. Careful selection in the vineyard resulted with only the best grapes being used for this wine. After de stalking, yeast was added to the mash in open 10 ton fermenters. Oak chips were added to the mash during fermentation and fermentation was allowed to complete before they were pressed. The wines were matured with oak for a period of 4 months before blending. The resulting velvety smooth blend, 61% Merlot and 39% Cabernet Sauvignon, has tantalizing ripe plum flavours, laced with cool mint and elegantly balanced with a hint of oak.

	Merlot	Cabernet Sauvignon
Date Picked	3&4 February 2004	17 March 2004
Picked at	24 ° Balling	25° Balling
Fermented	9 Days	8 Days
Fermentation Temperature	25 ° C	25° C
Yield per Hectare	9 Ton	5.8 Ton
Juice yield per ton	505 litres	475 litres
Analysis at Bottling		
Alcohol %	13.14 vol%	
Residual Sugar	2.3 g / l	
Total Acidity	5.7 g / l	
Ph	2.84	

Enjoy with rich pasta dishes or a well-matured steak.