

# BERNHEIM *Wines*

• THE HOUSE OF J. H. PACAS •

## J.H. PACAS Cabernet Sauvignon 2003

Happiness is a life-long dream come true. To my partners and me, this has meant the acquisition of the beautiful Bernheim wine farm on the slopes of Paarl Mountain near the Berg River looking out onto the Du Toits kloof mountain range.

The planning of a premium wine range started in 2003 with grapes selected from a Stellenbosch vineyard.

### Wine Making Details

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 the mash was inoculated with yeast and fermented in an open stainless steel tank. Pump over was done twice daily for an hour. A further 5 days maceration on the skins was allowed after fermentation before the skins were pressed. The wine underwent malolactic fermentation in the tank before being pumped to 225 litre vats, 85% new French Oak, for a 17 month maturation period.

The resulting wine has a deep velvety colour with complex ripe berry fruits balanced with hints of cedar and oak spiciness.

Date Picked	12 March 2003
Picked at	24 ° Balling
Fermented	10 Days
Fermentation Temperature	25 ° C
Date Bottled	17 September 2004
Analysis at Bottling	
Alcohol %	13.49 vol%
Residual Sugar	2.2 g / l
Total Acidity	5.5 g / l
Ph	3.65

### Maturation Potential

Enjoy now, but will benefit from further 4-6 years maturation.

Serve at 16 – 18 ° C. The ideal food wine.