



## 2005 TRISTAN (Cabernet Sauvignon, Shiraz & Merlot)

This blend of classical premium varietals is deep crimson in colour with purple hues and displays ripe berry fruit, complemented by well integrated complex Oak with nuances of mocha, tobacco and cigarbox characteristics. The palate is complex, layered, concentrated and flavoursome, displaying fine soft mid palate structure and a long soft fine tannin finish.

-Simon Gilbert, Winemaker 14.9% ALC/VOL



### Vinification

The individual parcels of grapes are harvested at their respective ideal ripeness and flavour profiles. They are crushed and fermented separately on skins under temperature controlled conditions up to 26°C, then pressed. Fermentation is completed in stainless steel after which the individual wines are racked then matured in selected new, one and two year old Allier, Vosges and American Oak barrels for 15 months prior to fining, blending and bottling. During the period of oak maturation the wines are racked from oak, blended and returned.