



BERNHEIM

Wines

• THE HOUSE OF J. H. PACAS •

“We dedicate our wines to those who dare to dream!”

BERNHEIM Merlot Cabernet Sauvignon 2006

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 Paarlberg near the Berg River looking out onto the Du Toits kloof mountain range.

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 12 months before blending. The resulting velvety smooth blend, 53% Merlot and 47% Cabernet Sauvignon, has tantalizing ripe plum flavours, laced with cool mint and elegantly balanced with a hint of oak.

	Merlot	Cabernet Sauvignon
Date Picked	7 – 9 February 2006	15 March 2006
Picked at	25 ° Balling	25° Balling
Fermented	10 Days	9 Days
Fermentation Temperature	25 ° C	25° C
Yield per Hectare	8.6 Ton	5.5 Ton
Juice yield per ton	709 litres	640 litres
Analysis at Bottling		
Alcohol %	13.36 vol%	
Residual Sugar	3.5 g / l	
Total Acidity	5.9 g / l	
Ph	3.38	

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



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