



BERNHEIM *Wines*

• THE HOUSE OF J. H. PACAS •

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

BERNHEIM Shiraz Cabernet Sauvignon 2007

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. Oak chips were added to the mash during fermentation and fermentation was allowed to complete before the grapes were pressed. The wines were matured with oak for a further 6 months before blending. The resulting wine is a smooth spicy blend, 50 % Shiraz and 50% Cabernet Sauvignon, elegantly balanced fruit flavors and hints of oak.

	Shiraz	Cabernet
Sauvignon		
Date Picked	15 February 2007	8 March 2007
Picked at	25 ° Balling	24° Balling
Fermented	12 Days	10 Days
Fermentation Temperature	25 ° C	25° C
Yield per Hectare	10 Ton	6 Ton
Juice yield per ton	649 liters	676 liters
Analysis at Bottling		
Alcohol %	13.72 vol%	
Residual Sugar	3.3 g / l	
Total Acidity	5.0 g / l	
Ph	3.76	

Enjoy with hearty stews or beef and lamb dishes.



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