



# BERNHEIM *Wines*

• THE HOUSE OF J. H. PACAS •

## J.H. PACAS Cabernet Sauvignon 2004

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

The grapes for this wine came from our own vineyards as well as 10 ton from a selected block of Cabernet Sauvignon in Stellenbosch. The grapes were allowed to reach optimum ripeness before being hand harvested. Careful selection in the vineyards resulted with only the best grapes being used for this wine. After de staking the mash was inoculated with yeast and fermented in an open stainless steel tank with an hour pump over twice daily. A maceration period 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 80% new French Oak for a 20 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	26 February till 17 March 2004
Picked at	24 - 26° Balling
Fermented	8 Days
Fermentation Temperature	25 ° C
Date Bottled	14 December 2005

### Analysis at Bottling

Alcohol %	13.76 vol%
Residual Sugar	2.9 g / l
Total Acidity	5.4 g / l
Ph	3.59

### Maturation Potential

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

Serve at 16 – 18 ° C.

The ideal food wine.



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