

2008 Cabernet Sauvignon - Syrah

Le Soleil du Sud

(la so-lay do sood)

Vintage

2008

Grape Variety

60% Cabernet Sauvignon
40% Syrah

Yeild

Cabernet Sauvignon 50 hl/ha
Syrah 50 hl/ha

Alcohol

13.5% Vol.

Residual Sugar

1.7 g/l

Total Acidity

3.40 g/l H₂SO₄

Pressing Process

In all cases, the free run juice from the grapes was kept separate from the pressings.

Fermentation

The juice was macerated and went through primary fermentation in temperature controlled stainless steel tanks.

Oak Maturation

Both varieties were aged separately in new and one-year-old oak barrels for a period of 12 months. The barrels were medium toast French and American oak.

Storage

This wine remained in barrel within a temperature-controlled chai until bottling in December 2009, and in an air-conditioned bottle store thereafter.

Tasting Notes

A wonderfully powerful and complex mix of jammy, black fruit, peppermint and spice. Expressive and long with smooth, round tannins and well-integrated oak.



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