

# EAGLES' NEST

CONSTANTIA

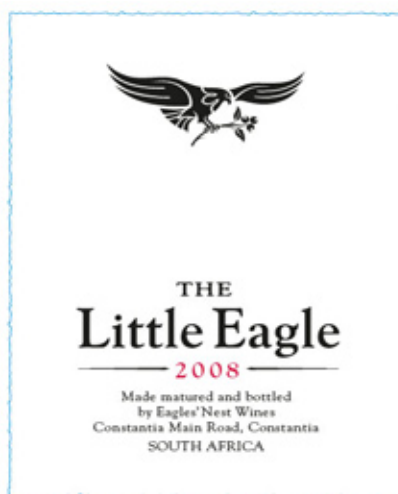
## EAGLES' NEST LITTLE EAGLE 2008

Variety: Merlot, Cabernet Franc, Petit Verdot  
Bottling date: February 2010  
No. of bottles: 9 850

### RATING

### ANALYSIS

Alcohol:	14.50 vol %
Sugar:	1.8 g/l
TA:	6.2 g/l
PH:	3.62
TSO2:	56 mg/l
FSO2:	25mg/l



### TECHNICAL NOTES

The grapes for this wine were the second and third vintage off five and six year old vines. The vineyards aspects range from east to north, and are perfectly positioned for these Bordeaux grape varieties. All grapes were hand picked, de-stalked and crushed into medium sized open top fermenters, to undergo fermentation. Punch-downs or pump-overs were performed three to four times per day, these practices being determined by twice daily tastings by the winemaker. This ensured that at all times the fermenting must evolved to embody the desired style. The fermentation temperature was controlled to between 24 and 30 degrees Celsius. Fermentation took 12 days to complete, after which the free run wine was drawn off and the skins were pressed in a 3.5 ton pneumatic bag press. The wine was then racked into first-, second- and third-fill French oak barrels, where malo-lactic fermentation took place. Six different cooperages were used, each specifically chosen to complement the different nuances of this very complex wine. During maturation, the wine was racked twice. After 16 months in barrel, selected components of the wine were racked to tank and blended to create a harmonious finished product. A light filtration was done at bottling in February 2010.

### DESCRIPTION

This wine is very reminiscent of Right-Bank Bordeaux. The colour is deep plum with a deep garnet rim. The nose explodes into an array of deep black berry fruit, raspberries, and red cherries, later showing hints of mocha and coffee. The underlying spiciness which is typical of cool climate grapes pushes through the fruit quite powerfully. On the palate the wine enters with the fruit profile of the nose carrying through to the taste buds. Plenty of ripe red and blackberries coupled with the spiciness entice the tongue. The wine is well rounded to the point of being velvety. Flavours carry right through supported by elegant ripe soft tannins which give a long and lingering finish. This wine is ready to drink now or can be cellared until 2013.

