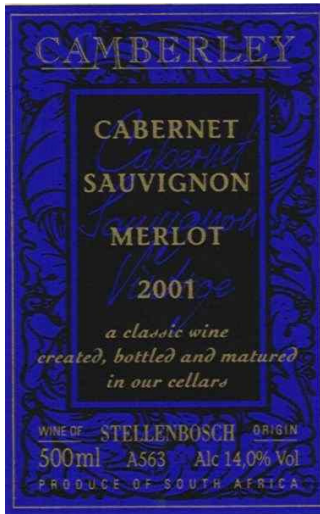




C A M B E R L E Y



CABERNET SAUVIGNON ~ MERLOT 2001

TASTING NOTES

The wine offers youthful fragrances of lavender, smokey plums and cassis, backed by the characteristic dark berries and minty chocolate of Camberley. It is supported by fine tannins which provide enough structure for extended ageing. It was awarded a 'superlative' four and a half stars in John Platter Wine Guide. Drink through 2010.

THE ESTATE AND THIS VINEYARD

Small. Very small actually. Located on Helshoogte Pass, Camberley's 17 acres is situated in one of the most prestigious terroirs of the Cape. The soil is an unbelievably deep, rich red Hutton on top of a granite mountain substructure. From humble beginnings in their garage, John and Gael Nel have consistently crafted star-lined wines noted for their expansive fruit and savory acidity. This is an "in" collectable winery.

ANALYSIS

Varietal

79% Cabernet Sauvignon

21% Merlot

Appellation Helshoogte, Stellenbosch

Maturation French, Russian & Am. oak

Production 600 cases

Release date January 2006

Alcohol 14.1%

Residual sugar 2.4 g/l

Total acidity 6.5 g/l

pH 3.53

REVIEWS

Rated 4 1/2 stars, John Platter

"Appears to be the finest do date."

A Note from John Nel in 2003 as he was about to release the 2001 vintage :

Its hard to believe that it is ten years since we planted our first vines and seven years since our first 500ml bottle of Camberley Cabernet was bottled - all 4 000 litres of it! We finally believe that we have come of age with seven hectares under vine, 21 000 litres being bottled this year, five different varieties of Reds on our Portfolio and agents distributing our wines in five countries around the world.

Its all been a great learning experience and we have made wonderful friends who have shared their expertise and enthusiasm, usually over many bottles of special wines! The ultimate rewards have been phone calls to say that we had been given a great punt on radio 702, an article in the Washington Post where our Cab/Merlot was one of seven mentioned as Top Bordeaux Blends in South Africa and the many enquiries about our wine from countries around the world.

Our cellar has moved into Garage No2 and hopefully by the end of the year we will have a roof over our new tank cellar and a new entrance so that you no longer have to go through our kitchen to get to the tasting room! We hope that whenever you are in Stellenbosch you will come and share a bottle of Camberley with us.

WINEMAKING

Hand picked and hand sorted the 2001 vintage was aged for 14 months in 60% new barriques - 75% French oak, 15% Russian oak and 10% American oak. Packaged in the elegant trademark 500ml Camberley bottle, as well as the 750ml bottle.

