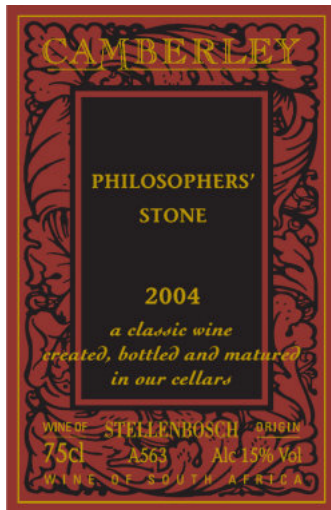




CAMBERLEY



PHILOSOPHERS' STONE 2004

TASTING NOTES

This "spunky" wine showcases the typical Cabernet Franc notes of violets with hints of mint on the nose. Ripe red berries and cherries fill the palate in a rich, thick texture. Philosophers' Stone has grabbed attention from all quarters for its complex and generous flavors.

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
50% Cabernet Sauvignon
25% Cabernet Franc
25% Merlot

Appellation Helshoogte, Stellenbosch
Maturation French oak
Production 400 cases
Release date January 2006

Alcohol 14.83%
Residual sugar .. g/l
Total acidity .. g/l
pH ..

REVIEWS

Rated 4 1/2 stars, John Platter
Johnny has made this wine for three years. It has sold out for the past two years before it could be reviewed. Critics will not review a wine that is not available. The 2004 was sold out at the cellar within three months of release. There are 56 cases for the USA.

Harvest 2004 notes from John Nel :

It is now 1 March, and the harvest is with us. We have just processed 4 tonnes of pinotage, which is now going through its secondary fermentation in 225 litre French barrels. On Thursday this week, we will be harvesting Shiraz, and Merlot and probably the Cabernet Sauvignon and Franc early next week. The smells emanating from the cellar are fantastic, the hands are stained reddish blue and the finger nails look as if I have spent weeks on end underneath a motor car in need of repair.

The harvest ripening was uneven with more than a sprinkling of green grapes on some of the bunches. An early thinning process took most of the offending bunches off, and a second thinning at about 90% veraison took its toll on the volume of the harvest. To be sure, the remainder of the grapes look great, and as we are focussed on quality and not quantity, the mayhem on the ground of bunches of grapes hurts, but that's our way at Camberley.

WINEMAKING

Hand picked and hand sorted at Camberley's brand new sorting table, Johnny beaming with excitement. The wine spent 14 months in 100% French oak - 50% new, 25% 2nd fill and 25% 3rd fill.

