

Cabernet Sauvignon - Merlot

2012

Cultivar:

Cabernet Sauvignon 50%, Merlot 50%

Vineyards:

Stellenbosch vineyards are 170m above sea level. "Koffieklip" soils with a clay layer 1m deep. Planted in an East–West row direction. Planting 1.2m x 2.4m. Vertical shoot positioning with spur pruning. Clone 348A. Vineyard age between 8-12 years. Under irrigation. Yield approximately 2kg per vine. Berry aromatic sequence module used for determining ripeness.

Vinification:

After the harvesting the crushed grapes are fermented for one week in stainless steel tanks. After fermentation the wine matures for 12 months in small French oak Barriques.

Analysis:

Sugar:	3.0 g/l
Total acid:	5.4 g/l
pH:	3.63
Alcohol:	14.5 vol.%

Winemaker's Notes:

The wine has a deep red colour with some tawny development. It is very expressive with ripe blackberry and black currant characters dominating the nose. The characteristic cassis and earthiness of Cabernet Sauvignon is clearly evident. Spicy and sweet French oak complement and balance the fruit. Fleishy and concentrated fruit is supported by a backbone of fine-grained tannins. The ripeness of the fruit is reflected in sweet and long finish.

Maturation potential:

This red blend is already very enjoyable, although will improve its character when matured another 4-5 years in the bottle. This vintage is a full-bodied red wine with very good tannin structure and colour.

Serving Temperature:

18°C -20°C in large red wine glasses.

