



## **CABERNET SAUVIGNON: 2008**

### **VITICULTURE:**

The grapes for this wine came from twenty year old vines planted in loamy soils.

The trellised and drip-irrigated vineyard is established on West-Southwest facing slopes. Good canopy management during the vital growing season allows the berries to ripen to their full potential.

### **WINEMAKING:**

The grapes are harvested at optimum ripeness to ensure good fruit, a dark red colour and a good structure. The grapes are destemmed and crushed at the cellar and after directly pumped into stainless steel tanks.

Cold maceration is applied for 2 days before fermentation to extract as much colour and flavor as possible.

Fermentation takes place at temperatures between 23 - 26 degree Celsius. During fermentation the skins and the must is continually mixed for optimum flavor and colour extraction as well as fermentation.

The wine spent 16 months in second and third fill French Oak Barrels.

### **TASTING:**

Deep mulberry and ruby hues, black currant, cassis and spices, from 16 months in wood. Palate sweetish and dense richly textured. Good supple dry tannins.

### **ANALYSIS:**

pH:3.58

Acidity: 5.5g/l

Residual Sugar: 3.4g/l

Alcohol: 14%