



CAPEVILLE: ROBUST RED

VITICULTURE:

The grapes for this wine came from a 12 year old Cabernet Sauvignon block, 11 year old Merlot block and a 9 year old Pinotage block planted in rich well drained Swartland & Glenrosa soil types.

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 to stainless steel tanks. Cold maceration is applied for two days before fermentation to extract as much colour and flavour as possible.

After fermentation is started, the wine on the skins is left to ferment at cool temperatures (23°C - 16°C). During fermentation the skins and the must is continually mixed for optimum flavour and colour extraction as well as even fermentation.

After fermentation the skins are pressed to obtain the dry wine. Medium toasted American oak is used for wood maturation.

TASTING:

Has soft smooth berry ripeness. The wine has a delicious juicy middle palate with no evidence of excessive sharpness or tannins.

ANALYSIS:

pH: 3.76

Acidity: 5.00g/l

Residual Sugar: 4.50g/l

Alcohol: 14,0%