

## Cabernet Sauvignon

2012

| Origin:        | Stellenbosch  |
|----------------|---|
| Wards:         | Jonkershoek, Firgrove, Raithby.   |
| Blend:         | 100% Cabernet Sauvignon   |
| Maturation:    | 22 months in French oak barrels. 20 % new oak.  |
| Viticulture:   | The grapes are selected from a variety of sites within Stellenbosch, ranging<br>from the sandy gravel soils in the Firgrove and Raithby wards to the<br>decomposed granite soils of the Jonkershoek valley and Bottelary wards. In<br>essence it is a blend of Stellenbosch Cabernets showing the variety of terroirs<br>to be found. |
| Winemaking:    | Five days fermentation in open tanks with temperature control and regular<br>manual punch-downs and pump-overs. The malolactic fermentation occurred<br>in lined concrete tanks after which the wine was transferred to 225L barrels  |
| Tasting Notes: | The bouquet shows forthcoming ripe cherries, fresh plums and mint. Hints of vanilla and cedar balance out the fruit. Soft, smooth tannins are balanced on the palate by a firm structure and juicy, succulent, long finish. Maturation potential 4-6 years.   |
| Analysis:      | 14.44 % 3.66 6.2 g/l 1.4 g/l (Dry)  |

## Accolades:

• Platter Guide – 4 stars

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- Christian Eeds 92
- Tim Atkin 93