



CABERNET SAUVIGNON 2010

WINEMAKER:	Abrie Beeslaar
VARIETALS:	100 %, Cabernet Sauvignon
ORIGIN:	Stellenbosch
CLIMATE:	Cold winter with average rainfall. Great ripening conditions.
AGE OF VINES:	On average 20 years
SOIL:	Decomposed granite and Hutton soils with a high clay content which assist with water retention.
TRELLIS OF VINES:	5 Wire hedge
YIELD:	4.5 tons/ha – 3000 lit./ha
VINIFICATION:	4.5 days on skins in open fermenters @ 29 °C – cap punched manually every 2nd hour.
DESCRIPTION:	Full bodied, deep ruby red colour. Spicy mocha, chocolate and tea leaf flavours – classic in style with a long though dry finish.
MATURATION:	24 months in 50% new 225 lit. French Nevers, with 50 % 2nd fill.
FOOD SUGGESTION:	Red meat and cheese dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	V/A	R/S
14.5 %	34	89	3.50	6.3	0.60	1.9