



## CABERNET SAUVIGNON 2012

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Cabernet Sauvignon
- CLIMATE:** Cool conditions until January, followed by two consecutive heat waves. Very little wind, and a lower rainfall.
- AGE OF VINES:** On average 22 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 – 2900 lit./ha
- VINIFICATION:** 5.5 days on skins in open fermenters @ 28 °C – cap punched manually every 2nd hour.
- DESCRIPTION:** A more medium to full bodied Cabernet Sauvignon from the elegant 2012 vintage. Showing notes of supple blackcurrant, prune and perfumed spice which follows on to the palate. The palate offers additional characteristics of cedar wood, tea leaf and molasses, its balanced with a good acidity and integrated ripe tannins. A lingering finish to complete a wine that will benefit from future bottle maturation of up to 20 years from vintage date.
- MATURATION:** 24 months in 60% new 225 lit French Nevers, with 40% second fill.

**FOOD SUGGESTION:** Red meat and cheese dishes

### CHEMICAL ANALYSIS:

ALCOHOL	FREESO2	TOTALSO2	PH	T/A	R/S	V/A
14.35%	42	106	3.37	6.0	2.4	0.54