

# CABERNET SAUVIGNON



GRAPES	100% Cabernet Sauvignon
VINTAGE	2008
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 03, E 18 25 03
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Hutton, Glenrosa and Cartref
VITICULTURE	The Cabernet Sauvignon comes from a block that is facing south east and is 90m to 110m above sea level. The yield for the Cabernet Sauvignon is 3.8 t/ha
DATE OF HARVEST	Start April
FERMENTATION METHOD	The grapes were harvested at 25°Balling and fermented in open stainless steel tanks.
MATURATION METHOD	The wine matured for 15 months in 225ltr French oak barrels, of which 40% were new and the balance made up of 2 <sup>nd</sup> and 3 <sup>rd</sup> fill barrels.
PRODUCT DESCRIPTION	The Cabernet Sauvignon is a well balanced wine with a dark ruby colour. The wine shows cinnamon and cigar box on the nose, with hints of black currant and red cherries. The nose finishes with a hint of perfume, supplemented by the careful use of oak. Good flavour concentration on the palate is backed by firm tannins, and leaves a long elegant finish. The wine shows great fruit in its youth, but will definitely benefit from some ageing.
SERVING SUGGESTION	Thin slices of rare roast sirloin in a red wine sauce, or a Beef espatada.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 13.69%; Total acidity: 5.40 g/l; pH: 3.70; Residual sugar: 2.2 g/l; Extract: 32.6 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder