

Cabernet Sauvignon

Vintage:	2012
Origin of grapes:	Olifants River, Western Cape, South Africa
Cultivar:	100% Cabernet Sauvignon
Wine Analysis:	
Alc:	14.24%
RS:	3.3g/L
TA:	5.6g/L
pH:	3.68

Oenology:

Most of the grapes were picked at around 24°B. After crushing and destemming, the juice was left to cold soak on the skins for 2 days at which point the cooling was switched off and yeast was added. The fermentation lasted for between 4 – 6 days. The best batches were then selected to be put into French oak barrels, where malolactic fermentation took place. The wine was aged in these barrels for a further 18 months.

Winemaker's Notes:

This is a full bodied wine with rich mulberry, black cherry and hints of leather on the nose. It has smooth tannins and lingers on the palate.

Food suggestions:

This wine will pair well with hearty meat dishes like Oxtail or Osso Buco. Also try it with lamb chops rubbed with rosemary and toasted cumin accompanied by cauliflower mash and a red wine jus.

