

Cabernet Sauvignon 2012

Cultivar:

Cabernet Sauvignon

Vineyards:

Planted in 2003 in an east west row direction. Clone 163 – fruit driven and upfront and Clone 46 – structured and serious. Trellised in a VSP system with planting 1.2m x 2.4m. Canopy height of approximately 1.4m with vines height of 40cm off the ground. Leaf removal on Clone 163 on both sides of the bunches and leaf removal on Clone 46 only on the morning side is done to increase light intensity and fruit. Sugar loading and berry aromatic sequence is used to determine picking dates. Irrigation is done via Leaf Water Potential determined by a pressure chamber. 'Koffieklip' soil of approximately 1m in depth at the foot of the Helderberg mountain, 8km from False Bay. All this equals icon quality.

Vinification:

Picked by hand. Berry sorting. Cold soaking of up to 14 days. Long slow natural fermentations with one punch down by hand per day. Fermentations will be up to 40 days. Natural malolactic fermentation in the barrel. Matured in custom made barrels from our suppliers – Bruno Lorenzon (Brugundian), Chassin (Burgundian) and Boutes (Bordeaux) for up to 16 months. Thereafter different blocks and clones are blended and bottled with minimum filtration.

Wine analysis:

Sugar:	2.4 g/l
Total acid:	5.5 g/l
pH:	3.53
Alcohol:	14.5 vol.%

Winemaker's Description:

Take care of this wine as it is exceptional. A lot of care, long hours and losing hair goes into producing this quality. This wine will change your life, no need to mention flavours. 2012 is the best vintage since 2009.

Maturation potential:

20 years and beyond.

Serving Temperature:

18°C - 20°C in red wine glasses.

