

Classique 2012



Cultivar:

Cabernet Sauvignon 46%, Merlot 42%, Cabernet Franc 12%

Vineyards:

The Cabernet Sauvignon, Cabernet Franc and Merlot are some of the oldest vineyards on the estate and grow on the south eastern slopes of our estate. The vineyards are trellised in the Vertical Shoot Position trellising system on decomposed "Koffieklip" ("Coffee Stone"). Only the first grapes are used. Specific leaf removal to reduce green flavours and enhance fruit, colour and structure.

Vinification:

Each variety was picked and vinified separately. Long and slow cold soakings before fermentation in small stainless steel tanks, with one punch down by hand each day. Natural fermentations which will last up to 40 days. MLF in barrel with wine not being racked at all and staying on MLF lees. Oaked for 18 months with 60% new oak.

Wine analysis:

Sugar:	2.1 g/l
Total acid:	5.7 g/l
pH:	3.57
Alcohol:	14.5 vol.%

Winemaker's Description:

Years of hard work dedication and my absolute obsession with quality, has shaped this wine. This is our icon wine and the passion, detail and science that goes into growing and producing this wine, is immense. Please select the perfect occasion to pour this wine into a decanter and enjoy! You will be blown away.

Maturation potential:

Alongside 2009 the 2012 vintage is one of the best we have seen. This wine will need time. If cellared correctly it can be aged for up to 25 years.

Serving Temperature:

18°C - 20°C in red wine glasses.