Cabernet Sauvignon 2012

Viticulture
Cultivar: Cabernet Sauvignon, CS46 & CS169
Rootstock: 101-14
Planted: 2005
Row direction: NW / SE
Plant density: 2667 vines / ha
Soil type: Hutton and Oakleaf
Trellis system: VSP – 3 wire
Pruning: 2 bud spurs
Irrigation: Supplementary drip
Picking date: 16-03-2012
Grape sugar: 25.5° B
Acidity: 5.2 g/l
pH at harvest: 3.69

Winemaking
Bunch and berry sorting: By hand
Crushing and destemming: Delicate processing
Pump overs: 3 times per day
Cold soak: 3 days
Yeast: BDX Red
Fermentation temperature: Max 28 °C
Wood maturation: 19 months in 50% new French oak barrels

Wine Analysis
Alcohol %: 14 %
pH: 3.48
Total acidity: 5.7 g/l
RS: 2.4 g/l

Tasting Notes
Ripe cherry hues describe the colour. A herbal pot-pourri of oregano, thyme and bay leaf announces the nose. Toasted almond and buttered toast describes the oak. The wine is laced with red fruits, the palate shows a muscular structure composed of balanced acidity and lively, layered tannins. The wine ends robust and meaty which indicates that it has great longevity.

Top Awards
2011: John Platter – 5*
Christian Eedes Cabernet Report – Top 10