

## **CABERNET SAUVIGNON 2007**

**Wine of Origin:**  
Stellenbosch

**Viticulture:**

The grapes were harvested from selected vineyards on our Groote Zalze, boasting Clovelly and granite soils with good water retention. Influenced by the south-western sloping vineyards and a cool micro-climate, the berries ripened firmly before picking at 24°B.

**Vinification:**

The grapes were harvested early in the morning, and then hand selected on the sorting table before destalking. One third of the wine was fermented in punched down open epoxy cement tanks. The remaining 70% was fermented in closed stainless steel tanks, after a three day cold soaking period. Thereafter, this portion of the wine went through malolactic fermentation in third fill and fourth fill barrels.

**Winemaker's Tasting Notes:**

Deep red colour with a classic, multi-layered Cabernet nose, featuring chocolate and strong ripe berry fruit. On the palate, there is a solid concentration of liquorice and blackcurrant flavours. This wine is ready to be enjoyed now, but can be matured for a further 5 – 7 years in the bottle.

**Wine Analysis:**

Alc.: 14 vol% RS: 2.4 g/l TA: 5.8 g/l pH: 3.52

