



CABERNET SAUVIGNON 2013

WINEMAKER: Abrie Beeslaar

VARIETALS: 100% Cabernet Sauvignon

CLIMATE: A long cold and wet winter with a slow and

steady ripening period. Very strong winds at the end of November and welcomed rain in the

beginning of February.

AGE OF VINES: On average 25 years

SOIL: Decomposed granite, Hutton and Clovelly soils.

TRELLIS OF VINES: 5 Wire hedge

YIELD: 4 tons/ha – 2750 lit./ha

VINIFICATION: 5 days on skins in open fermenters @ 28 °C – cap

punched manually every 2nd hour.

DESCRIPTION: A dense full bodied Cabernet Sauvignon showing notes of supple blackcurrant, black plum, cedar wood and spice which follows on to the palate. The palate offers additional characteristics of pencil shavings, tea leaf and molasses, its balanced with a good acidity and integrated ripe tannins. A lingering finish to complete a wine that will benefit from future bottle maturation of up to 20 years from vintage date.

MATURATION: 24 months in 50% new 225 lit French Nevers, with

50% second fill.

FOOD SUGGESTION: Your favourite meat dishes

CHEMICAL ANALYSIS:

ALCOHOL FREE SO2 TOTAL SO2 PH T/A R/S V/A 14.44% 41 106 3.49 6.1 3.2 0.63

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