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 Reg No. 1993/003391/08

CABERNET SAUVIGNON



GRAPES	Cabernet Sauvignon
VINTAGE	2015
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 03, E 18 25 03
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Hutton, Glenrosa and Cartref
VITICULTURE	The Cabernet Sauvignon comes from blocks that is south and south east facing and is between 54m to 102m above sea level.
DATE OF HARVEST	March till early April
FERMENTATION METHOD	The grapes were harvested at 25°Balling and fermented in stainless steel tanks.
MATURATION METHOD	The wine matured for 17 months in 225ltr French oak barrels, of which 53% were new French oak 31% 2 nd and 16% 3 rd fill barrels.
PRODUCT DESCRIPTION	The 2015 Cabernet Sauvignon shows ripe fruit characters, like black currant and ripe plums, supported by a hint of French oak. The ripe black fruit and toasty oak follows on the palate, beautifully balanced by the fine tannin structure.
SERVING SUGGESTION	Roasted Portabella and Chickpea Burritos with Chimichurri Sauce or Beef skewers with red peppercorn and cherry tomatoes
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14%; Total acidity: 6 g/l; pH: 3.52; Residual sugar: 2 g/l; Extract: 31.8 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Rudolph Steenkamp