



SOUTH AFRICA KLEINDAL

CABERNET SAUVIGNON

The Vineyards

The fruit was sourced from 35 specially selected grape growing families in the Robertson Valley. Vines are grown in deep, cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. Fruit was harvested very early in the morning from the last week of February to the middle of March from the specially selected grape growers in the Robertson Valley.

Winemaking

Grapes were harvested at full-ripeness between 24,5° - 26,5°B from a selection of vineyards. Fermentation took place in temperature-controlled stainless steel tanks at 28°Celsius for 4 days. The wine was matured on French Oak for 5 months to add weight and complexity.

Winemaker's Comment

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges. Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

VINTAGE: 2007
REGION: ROBERTSON
WINEMAKER: LOLLY LOUWRENS
YIELD (TON/HA): 10 TONS
ALCOHOL: 13,76%
PH: 3,48
TOTAL ACIDITY: 5,51
RESIDUAL SUGAR: 3,2
OAK MATURATION: 5 MONTHS (FRENCH OAK)
FERMENTATION TEMP : 28°C
CELLARING POTENTIAL: 2 - 3 YEARS
SERVING TEMPERATURE: 12° - 14°C
ALLERGENS: CONTAINS SULPHITES

CERTIFICATION:

ISO 22000
British Retail Consortium

