



KLOOVENBURG VINEYARDS

# Cabernet Sauvignon

Vintage: 2012

Grapes : 100% Cabernet Sauvignon

Origin: Swartland, South Africa

Vineyard: Single vineyard

Vine age: 15 years

Rootstock: Richter 110

Soil types: Malmesbury Schist

Aspect: East facing slopes

Yield: 6 ton/ ha

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. All the grapes are then crushed, destemmed and transferred to a stainless steel fermenter, where all stems are removed to prevent the forming of green flavours. This is followed by a three day cold soak at 9 °C, covered with a CO<sub>2</sub> blanket. Fermentation takes place in closed - top stainless steel fermenters. The wine is inoculated with BM45 and D21 yeast. Extraction is obtained by regular pump overs. After fermentation is completed the wine is left on the skins for another seven days and then pressed into 30% new Allier French oak barrels. The pressed section is kept separate. Malolactic bacteria are inoculated and malolactic fermentation is completed in the barrel. The wine is then racked from the lees and given a low dose of sulphur. The wine spends a total of 18 months in the barrel before it is blended and bottled.

Colour: Dark ruby colour

Nose: Blackcurrant, dark cherries and cigar box

Palate: Full bodied with plum and cloves. Balanced with well - structured tannins

Food: Lamb, pork and beef stews



ALCOHOL 14.69%

RS 3.1 g/L

pH 3.55

TA 5.7 g/L

TOTAL SO<sub>2</sub> 80 mg/L