

SAVANHA WINEMAKER'S SELECTION CABERNET SAUVIGNON 2012

WINEMAKER:

Jacques Erasmus

ORIGIN:

Western Cape (Paarl, Stellenbosch and Breedekloof)

TERROIR:

Soil: Clovelly, Hutton and Estcourt.
Temperature: winter 9/18°C; summer 14/26°C
Annual rainfall: 650-850mm
Proximity to ocean: 40-120km

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines of 14 -16 years old, planted on north-eastern slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tons per hectare.

WINEMAKING:

Grapes were harvested at 24° balling, gently crushed, de-stemmed and cooled. After two days of cold soaking the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-overs were conducted daily. After fermentation 20% of the wine was matured in French oak barrels for 8-10 months and the remainder matured in stainless steel tanks with French oak staves.

ANALYSIS:

Alc: 14.03% TA: 5.9 g/L
RS: 4.9 g/L pH: 3.42

APPEARANCE:

Dark plum purple in colour.

TASTING NOTE:

Ripe fruit, cherries and oak spice that follow through from nose to palate.

SERVE WITH:

Roast beef or lamb with gravy.

