



Kranskop Cabernet Sauvignon 2010

Viticulture:

- Soil - Deep loamy stony soils on south-east facing slopes.
- Trellis - Vines are trellised in an east west row direction on a 5 wire system with 2m poles to keep the canopy in position for optimal use of sunlight without leaving the grapes in direct sun.
- Growth - Small to medium canopy.
Crop removal of green and uneven bunches (green dropping) are done four weeks before harvest to get even ripening and smallest possible berry sizes.
- Age of vine - 7 years

Harvesting:

- Hand Picked before 12h00a
- Picked at 24.0 °B
- TA : 6.1g/l
- pH : 3.45
- Yield: 8 ton / ha

Vinification:

- Hand sorting of grapes before destemming.
- Destemming direct into open top fermenters.
- 24 h cold soaking at 8-10 °C
- Punching through by hand every four hours for first four days and after that only every six hours for five days.
- Fermentation temperature: 23 – 25 °C
- Fermentation Duration: 9 days
- Skin maceration: 3 days
- After maceration dejuiced into Stainless Steel tanks.
- Skins was pressed with basket press and pumped with free run.
- Total wine per ton recovery 615 lt/ton
- Malolactic fermentation took place in the Stainless Steel tanks.
- Wood aging: 50% new 225 lt French oak medium toasted barrels and 50 % 225 lt third fill French oak medium toasted barrels for twelve months.

Tasting notes:

Nut and berry fruit flavours, with integrated well balanced fruit tannins, for a lingering aftertaste. Exceptional ageing potential.

Food Pairing :

Steak, rich casseroles or pasta dishes.

Wine Analysis:

Alc : 14.32 %vol
TA : 5.5 g/l
pH: 3.53
RS: 2.6 g/l