



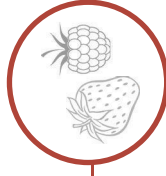
KRAANSKOP

# Cabernet Sauvignon 2016

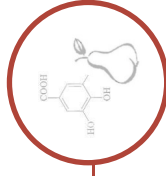
## FLAVOURS



nuts

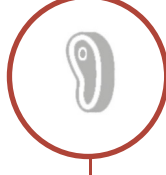


berries

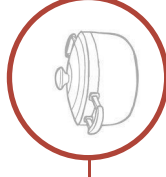


fruit  
tannins

## FOOD PAIRING



steak



casserole



pasta  
dishes

## VINIFICATION



handpicked  
grapes

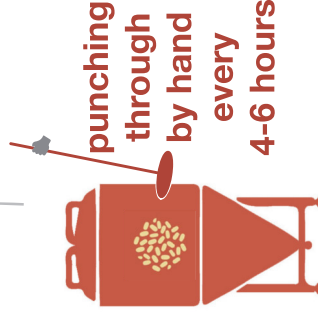


handsorting  
& destem-  
ming

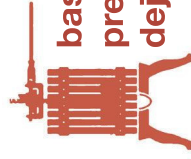


cold soaking

8-10°C  
24 h



punching  
through  
by hand  
every  
4-6 hours



basket  
pressing &  
dejuicing

free  
run

skin  
addition of yeast &  
maceration 1<sup>st</sup> fermentation:

6 days

23-25°C

9 days



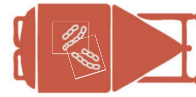
12 month wooded

maturaton:

50% in new & 50% in

3<sup>rd</sup> fill french oak medium

toasted barrels



2<sup>nd</sup>  
fermentation  
(malolactic)



bottling

amount of

bottles:

7800

## PROFILE

alcohol: 14,41 % vol

titratable acidity: 5,2 g/L

pH: 3,62

residual sugar: 2,3 g/L



excellent  
ageing potential

recommended  
serving  
temperature



17°C

## VITICULTURE

deep loamy stony soils

south-east facing slope

optimal use of sunlight without  
leaving the grapes in direct sun

removal of green & uneven bunches 4 weeks  
before harvest to optimize the riping process  
and achieve smallest possible grape size

age of vine:  
15 years

