RESERVE COLLECTION

Cabernet Sauvignon 2012

Wine of Origin:
Stellenbosch

Viticulture:
All the grapes were harvested from our Groote Zalze and Kleine Zalze farms. The 2012 vintage will be remembered for even ripening and very small berries. The south-westerly winds and the cool ripening season allowed the fruit to reach optimum ripeness at harvest. The long ripening period led to the development of good Cabernet Sauvignon fruit flavours. This ensured that pure varietal fruit, with high notes of spice and elegance, developed in the grapes and the terroir identity of cool ripening grapes were sensoric visible. Through greenharvest the crop were reduced to 5 tons/ha thus giving even ripened grapes throughout the vineyard.

Vinification:
All the Reserve Collection Cabernet Sauvignon grapes were hand selected on the sorting tables, leaving only the best berries for vinification. After crushing, the grapes were split into stainless steel and open fermented cement tanks depending on the differences in soil. After three days of cold soaking, the grapes were inoculated with selected dry yeast for the fermentation process to start. The stainless steel tank was regularly pumped over for optimum colour and flavour extraction and the cement tanks received regular punch-downs to ensure the necessary grape tannins for the blend. After fermentation, extended skin contact was given before pressing. Thereafter, the wine was matured for 24 months in French oak barrels (40% first fill, 30% second fill and 30% third fill).

Winemaker’s Tasting Notes:
The wine shows rich dark berry, plum and spicy aromas with well integrated French oak tannin. On the palate the flavours are well integrated with firm ripe tannins, providing this wine with a medium-full velvety texture. This medium to full bodied wine can be enjoyed now or keep for up to eight years.

Wine Analysis:
Alc.: 14 vol%  RS: 3.7g/l  TA: 6.3g/l  pH: 3.48