



2008 Cabernet Sauvignon

Technical details:

Varietal:	100% Cabernet Sauvignon
Alcohol:	14%
Total acidity:	5,5 g/l
pH:	3,84
Residual sugar:	1,3 g/l

Tasting notes:

This wine is a combination of grapes from two blocks on the farm. Some parts from our oldest block are carefully blended with a younger block on the farm to get the desired result. Like all the vineyards on our farm we do not use insecticides, pesticides or any chemical fertilizers. No irrigation is used and we are completely in the hands of nature. We are blessed with some of the best “terroir” in the Stellenbosch area. We have very warm days, but moderate to cool nights which allow slow ripening and moderate alcohol levels. It is not our idea to produce blockbuster black wines, rather elegant wines with good balance and sense of place. All the grapes are handpicked and carefully destemmed. Like with every bunch on the farm it visits a “vibrating” sorting table after the destemmer, but before the crusher. Slow removal of all unwanted green stems is very important to help us move away from herbaceous bitter tannins. The mash is inoculated with an old favourite yeast called WE372. Fermentation took place in small four ton open top stainless tanks. Manual punch downs with some daily “pump overs” are used to extract colour, flavour and soft tannins. The wine will spend at least 14 months in older oak barrels and if possible 2–3 years in bottle before release. Medium red colour. Good aromatics with leather, meat, pencil shavings and some cassis. Complex palate with good fruit expression and very soft tannins. Lovely balance with no obstructive oak and a medium length finish. Enjoy this wine 3–6 years after vintage.