

Kleine Parys Cabernet Sauvignon 2004

Deep inky-purple colours. Powerful tobacco, cedar and spicy aromas together with lingering ripe blackberry, cherry and chocolate flavours highlight the intensity of this wine.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Klein Parys Vineyards

winemaker : Kosie Miller

wine of origin : Paarl

analysis : **alc** : 14.0 % vol **rs** : Dry g/l **pH** : 3.5 **ta** : 5.6 g/l **va** : 0.85 g/l **so2** : 150 mg/l **fso2** : 40-43 mg/l

type : Red **style** : Dry **wooded**

pack : Bottle

in the vineyard : Supplier: Kleine Parys

Appellation/Origin: Paarl

Age of vines: 7-10 years

Rootstock: Richter 99

Trellis system: Hedge

Irrigation: Supplementary

Vine density: 1,2 x 2,0 m

Soil: Deep red, Hutton and Clovelly soil

Climate: Mediterranean, moderately warm summers with cold and wet winters. The area has an annual rainfall of approximately 750 mm

about the harvest: Date: Feb/March

Type: Hand

Yield: 4 - 6 t/ha

in the cellar : Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 34-36°C until dry

Malolactic (y/n): Yes

Lees contact/battonage: 2 weeks

Barrel ageing (oak type, % of blend, duration): Aged in French and American oak barrels for 8 months

