

Kranskop Cabernet Sauvignon 2004

Deep dark red colour. Strong combination of berry-nut flavours with soft long and lingering aftertaste.

variety : Cabernet Sauvignon |

winery : Kranskop Private Cellar

winemaker : Nakkie Smit

wine of origin : Klaasvoogds

analysis : alc : 14 % vol rs : 3.3 g/l pH : 3.26 ta : 6.9 g/l

type : Red **style :** Dry **body :** Full **wooded**

ageing : 5 Years

in the vineyard : South-facing stone rich soil.
Low yields per hectare.

The choice grapes for this wine are cultivated with great care on the cool stony slopes of the Klaas Voogds Valley.

It is 'n Deep stone rich soil. The average age of the vine is 12 years.

Trellising: 2m Poles with 5 canopy wires to keep the canopy in position for optimum sunlight "use" without having the grapes in direct sunlight.

The concept of deficit irrigation were used.

Yield: 8 tons/ha

Vinification: Low production volumes with small berries achieved by green dropping at a late stage.

about the harvest: At optimum ripeness the grapes are handpicked.

in the cellar : Open fermentation for 10 days, soft handling of skins - press with basket press. Matured in French oak barrels for 20 months.

The Malolactic fermentation took place on the lees in 225 litre barrels.

