

## Millers Mile Cabernet Sauvignon 2005

Sweet cherry fruit, whiffs tobacco, supported by nice structured tannins.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Klein Parys Vineyards

**winemaker :** Kosie Mller

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol rs : 5.0 g/l pH : 3.52 ta : 5.8 g/l va : 0.80 g/l so2 : 140 mg/l fso2 : 42-49 mg/l

**type :** Red      **wooded**

**in the vineyard :** Supplier: Klein Parys Vineyards

Appellation/Origin: Paarl

Age of vines: 7-10 years

Rootstock: Richter 99/110

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: 8-10 t/ha

**in the cellar :** Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 12-14°C

Malolactic: Complete

Barrel ageing (oak type, % of blend, duration): Oak treatment for 6 months.

Fining: Bentonite

Filtration: Bulk/Sterile

Stabilisation: Cold

