

Boland Cabernet Sauvignon 1996

The blackberry fruitiness is enhanced by wood flavours to provide an added taste dimension to this full-bodied wine with its soft tannins. A well rounded wine with a complex structure. It is suitable for a wide variety of dishes, but will especially compliment red meats.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Boland Cellar

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 12.3 % vol rs : 2.5 g/l pH : 3.24 ta : 6.1 g/l

type : Red

pack : Bottle

ageing : 4 to 6 years

in the cellar : The new clone material produced healthy grapes with a good colour. The yield was a low 6 tons per hectare with the resultant concentration of flavour in the grapes. Most of the grapes came from vineyards in the Durbanville area (the rest from Paardeberg), where the cool southerly winds together with the shale and sandstone soils, create a meso-climate conducive to high quality Cabernet Sauvignon grapes.

Only the healthiest grapes are carefully selected, destalked and crushed, whereafter the acid content is supplemented immediately to lower the pH. The juice is fermented in cement tanks ("kuipe") and for the full duration of alcohol fermentation, is pumped over the skin cap twice a day for colour and flavour extraction. It is fermented until dry and spends another four to five days on the skins. The wine is then racked, the skins are pressed and malo-lactic fermentation is completed. The wine spent twelve months in new to fifth-fill small oak barrels. The final blend is made up from the different barrels and matured in stainless steel tanks for 12 months before being filtered and bottled. It is bottle-matured for at least six months before being released.

