

## Millers Mile Cabernet Sauvignon

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

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

**winery** : Klein Parys Vineyards

**winemaker** : Kosie Moller

**wine of origin** : Western Cape

**analysis**: alc : 14.5 % vol   rs : 5.0 g/l   pH : 3.52   ta : 5.8 g/l   va : 0.8 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): 12-14C

Malolactic: Complete

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

Fining: Bentonite

Filtration: Bulk/Sterile

Stabilisation: Cold