

Mount Rozier Cabernet Sauvignon

Typical Cabernet Sauvignon characters of forest floor, dry leaves, damp earth, minty and minerally with a hint of cassis. Good acidity, ripe berry fruit, with great length and mouth feel.

The perfect combination to a well matured cut of beef with béarnaise sauce.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Mount Rozier Wines

winemaker : The Winemaking Team

wine of origin :

analysis : alc : 15.5 % vol rs : 3.50 g/l pH : 3.73 ta : 5.50 g/l

type : Red

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Sited almost at the top of the South West facing slope of the estate the Cabernet Sauvignon single-vineyard stands in splendid isolation and is superseded only by an even more spectacular outlook.

It is, at just over 3ha, the largest and oldest of our demarcated single vineyards and is easily located from anywhere on the estate by a lone oak tree at its base.

The soils are a fantastic deep red/ochre colour, known as Oakleaf and Hutton types. Derived from granite, they are very highly regarded for their stability and water retention properties.

Completing the full complement of micro-climatic influences, the fresh South-Easterly wind blowing in from nearby Gordon's Bay provides welcome natural cooling during the growing season.

Size: 3.10 hectares

Planted: 1995

Aspect: South-West

Altitude: 210m – 255m (Above sea level)

Soil type: Oakleaf/Hutton

Climate: Coastal Cool Maritime

Planting density: 2,700 per Ha

Training system: VSP

about the harvest: Yield per hectare: 7 tons

