

Mooi Bly Cabernet Sauvignon 2006

The intensive working of the wine during fermentation results in a full, though fruity wine. The bouquet as well as the palate is filled with red fruits and ripe berries. The hint of Romanian oak gives this wine a bit of peppery aromas in the aftertaste.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Mooi Bly

winemaker : Erik Schouteden

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.57 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Although it is a young wine, it is already mouth filling and soft from an early age. Due to the high acidity, this wine has the potential to age for a couple of years in the bottle.

in the vineyard : Mooi Bly's Cabernet Sauvignon is made from handpicked grapes selected="true" from a single block on the higher lying slopes of the estate.

about the harvest: At harvest the grapes had a sugar level of 26° Balling and 7.2 g/l acidity.

in the cellar : After destemming and crushing the grapes the fresh juice went through a cold soak for 2 days whilst punching by hand permanently, so all the bits and pieces that slipped through the crusher are taken out. This ensures that the grape juice is 100% pure before it is inoculated with yeast to start the open fermentation process.

During fermenting, the wine is worked every 3 hours, day and night, to extract the entire colour and flavour from the skins and kept at 25° C. After fermentation, 2/3 of the wine is put in French and Romanian oak barrels - partly new and second fill - while the rest is transferred into stainless steel tanks. Here the wine went through malolactic fermentation and aged for 12 months.

