

Cape Blue Cabernet Sauvignon 2007

Cabernet Sauvignon is the king of wines. Well balanced with hints of cedar, blackcurrant, red berry and fine tannins.

A great accompaniment to steak, lamb & game.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14 % vol rs : 0.5 g/l pH : 3.63 ta : 5.86 g/l va : 0.64 g/l so2 :
under 108 mg/l fso2 : 35 mg/l

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

pack : Bottle **closure :** Cork

ageing : Ready for consumption but will mature beautifully.

in the vineyard : Soil: Scali, Alluvial, Hutton, Kroonstad and Clovelly
Growing Climate/Vintage Conditions: Cool ocean breeze, nestled in the Helderberg basin. Surrounded by the Hottentots mountains overlooking False Bay.

about the harvest: Date of harvest: mid-March
Type of harvest: Hand harvest in the cool morning.

in the cellar : Method: Cold maceration for 3 days followed by juice extraction. Pump over and punch down 3 times daily.
Fermentation Temperature: 16° -28° C
Length: 10-25 days on skins.
Malolactic Fermentation: In stainless steel tanks with wood staves.

