

## Vertex Cabernet Sauvignon Reserve 2007

A mouthful of fruit flavours, complexity and smokiness. Beautiful berry and plum flavours with a hint of dark chocolate flavour from barrel contact.

Excellent with red meat as well as game dishes.

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

**winery :** Bonnievale Wines

**winemaker :** Jolene Calitz le Roux

**wine of origin :** Robertson

**analysis :** alc : 14 % vol   rs : 4.75 g/l   pH : 3.56   ta : 6.0 g/l   va : 0.5 g/l   so2 : 40 mg/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle   **closure :** Cork

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**in the vineyard :** Rootstock: Richter 110

Trellis system: 5 wire

Irrigation: yes

Soil: Soft Karoo

Produced on high lying, cool slopes for fruity, full wines.

**about the harvest:** Date: March

Type: Hand

Yield: 8 ton/ha

Handpicked at optimal ripeness.

**in the cellar :** Crushing/Destemming: Crushed/Destalked

Tanks: Stainless Steel

Fermentation protocol: Stainless Steel at 26° C for 10 days

Malolatic: Yes

Barrel ageing: 50% First & 50% Second-fill 225 litre oak barrels for 15 months, 80%

French and 20% American oak

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

Fermented on the skins to 7° balling before pressing and further fermentation in French and American oak; malolactic fermentation and 15 months' maceration in the barrels.

