

Sonata Cabernet Sauvignon 2006

Rich plum colour with primarily dark fruit, tobacco, spice and herbaceous hints on the nose. Deeper aromas of bacon and earth are lifted by dark berries. The palate has an edgy spiciness to it with structured tannins. The lively acidity adds to the wine.

This wine is suited to foods that contain some smokey elements, as well as robust meat and tomato components.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 0-5 g/l pH : 3.57 ta : 5.6 g/l va : 0.65 g/l so2 : 86 mg/l fso2 : 48 mg/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : Soil: Alluvial, Scali, Hutton, Clovelly and Kroonstad.

Growing Climate/Vintage Conditions: Cool Ocean Breeze

Nestled in the Helderberg basin, surrounded by the Hottentots Holland mountains overlooking Flase 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 3 times daily and punchdowns.

Temperature: 16° - 28° C

Length: 10-25 days on skins

Malolactic: In stainless steel tanks with wood staves