

Alexanderfontein Cabernet Sauvignon 2008

Colour: Deep colour.

Aroma: Cherry, pepper and blueberries.

Flavour: Fruity, berries.

Finish: Balanced palate with good acidity and soft tannins.

General: With red wines it is always important to pick the grapes when they are phenologically ripe. This is a very elusive phase and involves having the pips turn brown, the berries being a deep red colour and the palate displaying no green tannins.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin : Darling

analysis : alc : 13.76 % vol rs : 1.9 g/l pH : 3.73 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Optimum Drinkability: 2008 - 2011

about the harvest: The grapes were handpicked at 24.5°B.

Harvest date: March 2008

in the cellar : At the cellar it was first cooled down to 15°C before allowing fermentation to start. After 2 weeks of fermentation the juice was separated from the skins and pips to limit tannin extraction. Barrel ageing was done for 9 months, 30% being new wood - the rest 2nd and 3rd fill barrels.

Bottling date: July 2009

