

## Bergsig Cabernet Sauvignon 2014

An elegant wine with a deep ruby colour, plum and red berry fruit with smoothly integrated tannins.

Ideal wine to serve with roast meats, venison and matured cheese.

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

**winery** : Bergsig Estate

**winemaker** : De Wet Lategan

**wine of origin** : Breedekloof

**analysis** : **alc** : 13.90 % vol **rs** : 3.1 g/l **pH** : 3.54 **ta** : 6.3 g/l

**type** : Red **wooded**

**pack** : Bottle **size** : 750ml **closure** : Screwcap

Platter 4 Stars

**ageing** : Accessible now, but structured well enough for 4+ years ageing.

**in the vineyard** :

**Terroir**:

Mediterranean climate with  $\pm$  980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

**in the cellar** : Grapes were harvested during April 2014. Slow ripening during the cooler part of the season resulted in elegant, full ripe fruit and soft tannins. Fermented in open tanks with regular pumping over. Malolactic fermentation was completed in tank before 24 month maturation in 300 Litre French barrels.

