

Boekenhoutskloof Cabernet Sauvignon 2007

This wine has a richness of fruit, combined with attractive cedar and cigar box flavours due to the extended oak maturation. There are big ripe tannins which contribute to the overall texture and generous mouth feel. The structure has an austere edge, which suggests that this wine has a long road ahead.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boekenhoutskloof Winery

winemaker : Marc Kent

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 2.5 g/l pH : 3.78 ta : 6.2 g/l va : 0.71 g/l

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

pack : Bottle **closure :** Cork

in the cellar : The sixth vintage of our premium Cabernet Sauvignon. After a complete destemming and crushing the must was fermented with a selected yeast strain at between 28-35°C. The must was pumped over three times a day with the complete volume being displaced each time. After ten days post fermentation maceration the wine was pressed and went straight into new oak barriques from the coopers Sylvain and Demptos. The selected oak came from the Allier, Voges and Nevers forests. Malolactic occurred naturally in barrel. After 18 months the wine received an egg white fining, was racked and then returned to barrel for a further 9 months. The final blend was racked into tank in July 2003 and bottled in early August 2003. As usual the wine is neither filtered nor cold stabilized.

