

## Sonata Cabernet Sauvignon 2007

Rich plum colour. Primary dark fruit, tobacco, spice, mint and herbaceous hints on the nose. Deeper aromas of dark berries and blackcurrants. The palate has an edgy spiciness with structured tannins. The lively acidity adds to the wine, which is suited to foods with savory, sweet and sour profile.

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

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Best Red Wine - WINE Magazine

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

**Growing Climate / Vintage Conditions:** Cool ocean breeze; nestled in the Helderberg basin; surrounded by the Hottentots Holland mountains overlooking False 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.

