

Golden Vine Cabernet Sauvignon 2008

Distinctive South African Cabernet - upfront black berries and cassis, refined and elegant. Deep, dark purple hue - no filtration on the wines prior to bottling; hints of dark choc, polished tannins with savory finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : _

wine of origin :

analysis : alc : 14.5 % vol rs : 0-5 g/l pH : 3.58 ta : 5.87 g/l va : 0.67 g/l so2 : 95 mg/l fso2 : 42 mg/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : Soil: Deep, red decomposed Granite soil

Growing Climate / Vintage Conditions: As the Devon Valley lies less than 20km from the False Bay coast it is greatly affected by the cool southern sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwestern winds, which result in most of the Valley's 750mm of annual rainfall.

about the harvest: Date of Harvest: Mid-March to early April

Type of Harvest: Harvested by hand

in the cellar : Method: Grapes were harvested from a single vineyard at 25° Balling. Fermentation took place with pump-overs at regular intervals. Fermented dry before being pressed. Only the free-run juice was used.

Temperature: 25 - 28° Celsius

Length: 10 - 25 Days on skins

Malolactic: Malolactic fermentation was allowed before maturation in new and second fill barrels for 12 months.

