

Claimed d'Or Cabernet Sauvignon Cabernet Franc 2008

Ripe red berries and cherry fruit abound in this blend of two noble varieties. The Palate offers structure from youthful tannins and the spicy finish is reminiscent of cherry tobacco, white pepper and cloves.

A perfect partner for rump steak, rare roast beef and hearty bean casseroles.

variety : Cabernet Sauvignon |

winery :

winemaker : Kobus Burger

wine of origin : Breede Revier

analysis : alc : 13.58 % vol rs : 4.1 g/l pH : 3.57 ta : 6.1 g/l va : 0.66 g/l so2 :
135 mg/l fso2 : 22 mg/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : Will improve with ageing for at least 5 years.

in the vineyard : Claimed d'Or mostly comprises of calcareous (red clay & lime mix) soil. The high content of lime gives the soil a very high pH which in return results in wines of a natural low pH. The Cabernet Sauvignon was planted in 1998 and the Cabernet Franc in 2003.

about the harvest: The grapes were picked very ripe at 26°B (Brix) on average. After destemming and slightly crushing the mash was taken to open fermenters where traditional wine making methods are still implemented. During fermentation the cap was regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This together with the pumping-over of the must onto the skins allows the colour and flavour to be extracted very efficiently. After approximately four days of fermentation it was pressed at approximately 5°B and taken to stainless steel tanks where it completed alcoholic fermentation. After malolactic fermentation started the wine was transferred to new 300 liter French oak barrels where it was left to mature for eighteen months. This process was the same for both components making up the blend.

