

## Cabernet Sauvignon 2007

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**variety** : Cabernet Sauvignon | 100%

**winery** : Longridge Wine Estate

**winemaker** : Clinton le Sueur & Hendrien de Munck

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.45 % vol   **rs** : 3.1 g/l   **pH** : 3.66   **ta** : 5.3 g/l

**type** : Red   **wooded**

**pack** : Bottle   **size** : 0   **closure** : Cork

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### in the vineyard :

Rooted in deep fine granite Tukulu soils on the slopes of the Helderberg, these vineyards enjoy the refreshingly cool breezes from the Atlantic Ocean during the hot summer months, resulting in even ripening of the berries

The grapes for this wine we sourced from the Helderberg and Devon Valley. All vines are trellised and had two 10mm drip irrigations. Leaves were broken out on the "shade" side in mid November 2006. At véraison (4th Jan 2007) we bunch sorted and reduced the crop by 30% and then plain sailing until harvest mid March 2007: where the grapes were small and yielding minimal juice.

**in the cellar** : The juice was inoculated with specific yeast strains after 2 days cool soaking. Fermentation then took place between 23 & 25 °C and was left on the skins for 12 days before being pressed. After malolactic fermentation the wine took to the dark caverness barrels with reckless abandon, where it matured and developed over a period of 18 months in 68% new French oak.

