

Longridge Cabernet Sauvignon 2008

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Longridge Wine Estate
winemaker : Clinton le Sueur & Hendrien de Munck
wine of origin : Stellenbosch
analysis : alc : 14.5 % vol rs : 3.8 g/l pH : 3.64 ta : 5.7 g/l
type : Red
pack : Bottle **size :** 0 **closure :** Cork

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.

about the harvest: The grapes for this wine was 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 left until harvest mid March 2007: where the grapes were small and yielding minimal juice.

in the cellar : Grapes were sorted in the vineyards, bunch sorted on the cellar and then berry sorted, after de-stemming. Grapes spent 18 hours of cool maceration, in stainless tanks before being inoculated with specific yeast cultures. Fermentation peaked at 29 °C then kept at around 24° C to respect and maintain the natural fruit flavours. The wine stayed on the skins for 9 days before being lightly pressed, commencing MLF and the spending 16 months in 65% new barriques. The wine was bottled on the 1st of October 2009.

