

Deetlefs Cabernet Sauvignon 2009

This late ripening varietal is sleekly textured with good firm tannins. Layers of chocolate mocha and rich red berry flavours characterise this intense wine.

Chicken curry; red meats, and heartier vegetable pastas.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Breedekloof

analysis : alc : 13.69 % vol rs : 4 g/l pH : 3.47 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : 4 - 8 years

in the vineyard : Rootstock : R99

Clone: CS14A

Plant Date: 1999

Hectares : 4.3 ha

Trellising System : 4 wire vertical Perold

Irrigation System : Supplementary (drip)

Height above sea level : 236

Direction : N/S

about the harvest: End March 2009

in the cellar : Various techniques were applied to all stages of the winemaking process to provide as many possible different building blocks (styles) to ensure optimum complexity in the final blend. These include but are not limited to; grape selection, fermentation and 11 months maturation on 100% French Oak.

