

KWV Reserve Collection Cabernet Sauvignon 2009

A very distinctive Cabernet Sauvignon that showcases the true characteristics of this varietal. Elegant cassis and dark fruit characters like blackberry and blackcurrant complemented by fresh herbs and perfume. The wine is silky smooth, soft, juicy and generous with a lingering aftertaste. Blended with a dash of Petit Verdot, for more depth and complexity.

This wine can be enjoyed on its own or with grilled and roasted red meats.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.82 % vol rs : 2.59 g/l pH : 3.47 ta : 6.42 g/l

type : Red **wooded**

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

ageing : This wine can be enjoyed now, but also has good structure for aging and will continue developing over the next 5 - 8 years.

in the vineyard : Vineyards

South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production. The majority of the grapes for this wine originated in Stellenbosch.

Vintage Conditions

Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring even ripening of grapes. The period was characterised by low disease incidence. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acid. Lower yields deliver a well balanced wine that offers intense fruit flavours.

about the harvest: Specially chosen grapes were harvested at full ripeness.

Harvest date: Beginning of March

in the cellar : Winemaking

Specially selected grapes were harvested at optimal ripeness. After crushing the grapes were cold macerated to ensure maximum extraction of colour and flavour. The juice was then inoculated and fermented dry on the skins at a temperature of 26° - 28° C. The wine was pressed and cleaned before it went into barrel for malolactic fermentation.

Maturation: The wine was matured in 300 litre oak barrels (25 % new) for 16 months before being blended and bottled.

Total Production: 40 000 liters

Bottling Date: November 2010

