

## Sauvignon.com Cabernet Sauvignon 2010

The nose shows spiciness and red cherries with dark chocolate complexity. The palate has excellent fruit weight complemented by blackcurrant and spice. The complexity of the wine integrates seamlessly with the oak maturation making this a very well balanced wine. Fine tannins provide added complexity to the lingering finish.

An ideal wine for all barbeque dishes as well as roast pork and spicy chicken kebabs.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Sauvignon.com

**winemaker :** .

**wine of origin :** Coastal

**analysis :** alc : 14.6 % vol    rs : 2.3 g/l    pH : 3.53    ta : 6.0 g/l

**type :** Red    **wooded**

**pack :** Bottle    **closure :** Cork

2010: Gold - Michelangelo CCL Label International Wine Awards

### **in the vineyard : Terroir**

Slope: North facing slope

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean.

### **Viticulture**

Trellising: 4-wire Perold

Age of vines: 7 - 25 years

Irrigation: Dry land conditions

Yield: 9t/ha

**about the harvest:** The grapes were harvested at optimum ripeness.

**in the cellar :** The grapes were harvested at optimum ripeness. Fermentation took place in both open-fermenters and closed-fermenters. Punch-downs and pump-overs every 3 - 4 hours controlled 25 - 28°C. Post fermentation maturation on the skins for 2 weeks MLF taking place in tanks before the wine was racked into 225 litre French oak barrels.

Maturation: Oak maturation.

