

## Boekenhoutskloof Cabernet Sauvignon 2009

Dense black fruit with complex spice, chalkiness, cedar and Eucalyptus on the nose. Tobacco, mulberry, black olives and dark cherry fills a bold palate with an endless backbone of acidity lined with a core of firm ripe tannins. This is certainly denser, richer and creamier than the elegant 2008 vintage, but classically styled with tremendous balance and perfume. Seductive, polished and refined.

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

**winery :** Boekenhoutskloof Winery

**winemaker :** Marc Kent

**wine of origin :** Coastal

**analysis :** alc : 14.11 % vol   rs : 0.8 g/l   pH : 3.86   ta : 6 g/l   va : 0.7 g/l

**type :** Red   **style :** Dry   **wooded**

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

**in the vineyard :** These sandy north-facing slopes were planted with the CS14 and CS163 clones in 1991.

**about the harvest:** In 2009 the Cabernet Sauvignon was picked on 4 different days between March 12th and March 24th.

**in the cellar :** After 5 days of cold maceration the primary fermentation was started with a specific yeast from Anchor, WE 372. Delestage and mainly remontage (depending on the phenolic ripeness of the batch) was done 3 times per day for just under 2 weeks. The temperatures during fermentation are slightly higher than with the Syrah and peaks at 30-31°C. 100% new French oak (Sylvain) is used for the Cabernet Sauvignon seeing that the fruit has structure and depth to support 27 month of maturation in 100% new French oak.

