

Cape Discovery Cabernet Sauvignon NV

Cabernet Sauvignon is the king of wines. Well balanced with hints of cedar, blackcurrant, red berry and fine tannins.

A great accompaniment to steak, lamb and game.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.76 g/l pH : 3.72 ta : 5.23 g/l va : 0.64 g/l so2 : 80 mg/l fso2 : 38 mg/l

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

pack : Bottle **closure :** Cork

ageing : Ready for consumption but will mature beautifully.

in the vineyard : **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, nestled in the Helderberg basin. Surrounded by the Hottentots mountains overlooking False Bay.

about the harvest: **Date of harvest:** Mid-March

Type of harvest: Hand harvest in the cool morning.

in the cellar : **Method:** Cold maceration for 3 days followed by juice extraction. Pump over 3 times daily and punch down.

Fermentation Temperature: 16° - 28° C

Length: 10 - 25 days on skins.

Malolactic Fermentation: In stainless steel tanks with wood staves.

