

Bartinney Cabernet Sauvignon 2009

Our Cabernet Sauvignon is a vibrant and full bodied wine. The nose displays aromatic plum and dense cassis with a hint of mint. Classic oak characteristics like chocolate, cedar and roasted coffee beans compliment the black berry fruit flavours. The tannins are refined but present and this wine will be at its best in +5years.

This wine calls for some serious food. Roasted lamb dishes or a fabulous Beef Bourguignon will pair nicely with this classic Cabernet.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Therese de Beer

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.5 g/l ta : 5.6 g/l va : 0.49 g/l so2 : 69 mg/l fso2 : 21 mg/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : The grapes are sourced form 8 different sights on the farm.

Soil: Oakleaf and Tukulu

Aspect: North to North East, South West and East

Elevations: 150 - 300m above sea level

Total Hectare: 12 ha

Rootstock: Richter 99 and 101

in the cellar : The grapes carefully vinified separately. Fermentation lasts up to 7 days and then a further maceration period of at least a month commences before the must is pressed and moved to oak. 30% new French Oak and 70% second fill French oak was used to mature this Cabernet Sauvignon for a time of 18 months.

Release date: 1 January 2011

