

Obikwa Cabernet Sauvignon 2012

Colour: Bright ruby red.

Bouquet: Prominent red fruit and oak spices.

Taste: Full-bodied with cherries and intense fruit flavours, followed by delicate oak spices and firm tannins.

Enjoy this wine with poultry, veal and red meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Obikwa Wines

winemaker : Deon Boshof

wine of origin : Stellenbosch

analysis : alc : 12.93 % vol rs : 6.22 g/l pH : 3.64 ta : 5.47 g/l

type : Red **style** : Off Dry **body** : Full

pack : Bottle **closure** : Screwcap

ageing : Ready to drink now, but the wine will gain in complexity and character over the next 2 years.

in the vineyard : Background

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

The Vineyard (*Viticulturist: Annelie Viljoen*) The grapes are sourced from selected vineyard sites in all the wine regions of the Western Cape known for their great diversity of ancient soil types, differences in geography with majestic mountain ranges and varying weather cycles influenced by the proximity to the sea.

The soils vary from mountain sandstone marked by granite intrusions, and shale at lower altitudes in the coastal zone with predominantly shale and river deposits in the interior. The soils on gently undulating hills towards the sea consist of coarse bleached sand and gravel. The soil types on gently undulating shale landscapes adjacent to granite mountain ranges vary from weathered stony residual soils on hill crests, to slopes of strongly structured soils with a weathered shale substrata.

about the harvest: Hand-picked at between 23 and 25° Balling in February, the grapes from the different vineyard blocks were vinified separately.

in the cellar : The juice was fermented at low temperatures between 20 and 25°C to retain the fruit flavours. In addition, three days of maceration helped preserve the flavours while giving intensity of colour to the wine.

