

Klein Constantia Cabernet Sauvignon 2010

This vintage is still showing some very youthful characters, but with some time the wine will develop into a great example of the classic Klein Constantia style.

The 2010 Cabernet Sauvignon shows vibrant notes of sweet red fruit and blackcurrant while underlying sandal wood and vanilla come through on the nose. The nose is further complemented by a very similar red fruit and cassis palate with silky smooth tannins and develops into a rich, gripping tannin on the finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Klein Constantia Estate

winemaker : Adam Mason

wine of origin : Constantia

analysis : alc : 14.48 % vol rs : 2.2 g/l pH : 3.7 ta : 5.3 g/l

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

pack : Bottle **closure** : Cork

ageing : Decant now or mature for a further 10 - 15 years.

in the vineyard : This is regarded as one of the finest vintages in the last 20 years. Mild conditions throughout the growing season and a warm, dry summer resulted in perfectly healthy, ripe fruit being harvested.

in the cellar : Care was taken to select only the best berries possible by carefully sorting the grapes in the cellar. Fermentation followed in a combination of both tank and barrel. A quarter of the fruit was fermented in barrels with extended skin contact for a period of six months, after which it was carefully pressed (using a basket press) and kept separate. This process allowed for the extraction of softer tannin, as well as some good sweet red fruit carbonic maceration characters. Owing to the nature of the vintage the wine spent 27 months in French oak barrels before blending and bottling in July 2012.

