

## Jacobsdal Cabernet Sauvignon 2010

Colour: Deep ruby.

Bouquet: Blackcurrant complemented by subtle vanilla oak.

Taste: Medium-bodied and well-balanced with an abundance of blackcurrant flavours. Can be enjoyed now but will develop with further maturation.

Enjoy on its own or serve with game casseroles, red meat dishes, robust cheeses or chocolate.

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

**winery** : Jacobsdal Estate

**winemaker** : Cornelis Dumas

**wine of origin** : Stellenbosch

**analysis** : alc : 13.88 % vol rs : 2.25 g/l pH : 3.58 ta : 5.88 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Mineral **wooded**

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

### in the vineyard : Background

Jacobsdal is situated between Stellenbosch and Kuils River on the slopes of the hills overlooking False Bay which is a mere ten kilometres away. The Dumas family has been making wine on the estate for three generations. The present farmer and winemaker on the family-owned estate are Cornelis and his son Hannes. The estate is 260 hectares in size, of which 92 hectares are planted with vineyards. Grown as bush vines, the crop is limited by extensive pruning, making it possible to produce quality grapes under absolute dryland conditions.

At Jacobsdal something of the "Old World" lives on. Here wine farming is a creative act, and dedication to soil and vine a way of life. Wine is made with minimal intervention using traditional French techniques.

### Vineyards

The grapes were sourced from dryland bush vines, aged between 11 and 16 years, situated 140 m above sea level. Grown in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention, the vineyards grow on south-westerly facing slopes.

Viticulturist: Bennie Liebenberg

**about the harvest:** The grapes were harvested by hand at 23.5° Balling at the end of February, with an average yield of 4 tons/ha.

**in the cellar** : Fermentation occurred spontaneously from natural yeast cells on the grape skins, a procedure followed by the Dumas family for many years, which allows for subtler but deeper flavours where tannins are less evident.

The cap was regularly punched down by hand for maximum extraction of colour, flavour and tannins. Skin contact lasted four to five days. Only the free-run juice was used with no pressed wine added. After spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French oak barrels for 12 to 18 months.

