

Opstal Cabernet Sauvignon 2011

Opstal's flagship red was made from the best Cabernet Sauvignon grapes of the 2011 vintage. The vineyards are monitored throughout the growing season to predict which will produce the best quality Cabernet for the bottle. The wine is full bodied, well structured with lots of berry aromas. Strong, but soft tannins supported by well balanced use of barrel maturation to emphasize the fruit complexity.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Opstal Estate and Restaurant

winemaker : Stanley Louw

wine of origin : Slanghoek

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.51 ta : 5.6 g/l va : 0.49 g/l

so2 : 76 mg/l fso2 : 30 mg/l

type : Red style : Dry body : Full wooded

pack : Bottle closure : Cork

ageing : Ready for enjoyment now, but will hold up well and mature beautifully in the bottle for 6 - 10 years.

in the vineyard : Appellation: Slanghoek

Area Planted: 4 ha

Age Of Vines: 5 yrs

Rootstock: Paulsen

Irrigation: Drip

Vine Density: 3300 vines / ha

Trellis System: 4 Wire Cordon, Perold System

Soil: Yellow Clay

about the harvest: Date: 18 March 2011

Type: Handpicked

Yield: 8 tons/ha

in the cellar : Chrushing / Destemming: Grapes were crushed, destalked and pumped into a fermentation tank

Tanks (Type): Open stainless steel fermenters

Fermentation Method: Controlled ferment with regular pump overs and punch downs.

Malolactic: Yes, 100%

Barrel Ageing: French oak barrels (300 litre) for 13 months - 20% new, 30% 2nd fill, 50% 3rd and 4th fill

