

Sterhuis Cabernet Sauvignon 2007

The wine is classic in style, serious yet very accessible with loads of black cherry fruit, mint and minerals on the nose. The palate is elegant with dark fruit, spicy oak and classical tea leaf flavours resulting in a long, elegant, minerally finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Sterhuis

winemaker : Johan Kruger

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.68 ta : 6.0 g/l

type : Red **body :** Full **taste :** Mineral

pack : Bottle **closure :** Cork

4 stars in 2007 John Platter.

in the vineyard : The vineyard was vested on a northern slope at an average altitude of 320 metres above sea level. Planted with a French clone the berries are very small and the flavours and colour are focused. The Malmesbury shale and decomposed granite soils are reflected in the wines earthy minerality.

about the harvest: Harvest date: 15 March 2007

in the cellar : The grapes were hand picked, destemmed and only 50% of the berries were crushed to stimulate fermentation inside the berries which results in fruitier wines. Fermentation took place at 24°C to 26°C for a period of 18 days. After fermentation the wine spent three weeks on the skins to soften the tannins. Thereafter the grapes were pressed to undergo malolactic fermentation in barrels. The wine spent 20 months in 80% new barrels and was racked three times before bottling.

Growing region: Stellenbosch South Africa

Crushing regime: Crushed and destemmed

Fermentation: French yeast 24° to 28°

Blend composition: 100% Cabernet Sauvignon

Cases produced: 400

Bottling date: November 2008

