

John B Cabernet Sauvignon / Tinta Barocca 2012

A wine with lots of attractive berry fruit flavours on the nose and which also carries through nicely on the palate with a hint of spiciness. It is smooth and well balanced with a touch of toastiness and lingering aftertaste.

Ideal match for red meats, pizza's and pastas. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve at room temperature (18°C) or slightly chilled.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 45% Tinta Barocca

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin :

analysis : alc : 13.47 % vol rs : 4.2 g/l pH : 3.52 ta : 6.5 g/l va : 0.74 g/l so2 : 125 mg/l fso2 : 30 mg/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : The Cabernet Sauvignon vines were established in 1998 and 1999 and the Tinta Barocca vines in 1975 and 2006. These vineyards are trellised and under micro irrigation. General soil type is calcareous.

about the harvest: The grapes are picked at optimum ripeness at approximately 25 °Balling (Brix).

in the cellar : After destemming and slight crushing the mash is taken to stainless steel tanks for fermentation on the skins. Cold soaking is done for 2 days or until the fermentation starts naturally when after cultivated wine yeast is immediately inoculated. During fermentation the temperature is controlled between 25-28 °Celsius and the cap wetted every 2-3 hours by means of pumpovers and a process called "delastage" twice a day. This allows the colour and flavour to be extracted very effectively from the skins. The must normally takes 5 days to ferment dry. Another day is then allowed for additional skin contact before racking and pressing. French oak is then introduced to the wine in the form of staves in stainless steel tanks for malolactic fermentation and maturation for at least 6 months.

