

Pepin Condé Coastal Cabernet Sauvignon 2012 - EXPORT ONLY

We were looking to make a fruit-forward, modern-style cabernet, but also a wine with the structure to age. All the vineyards are good, low-yielding vineyards that produce well-structured cabernet. The grapes from Stellenbosch tend to make a wine that is more medium-bodied with a good tannic grip. The Paarl wine is naturally fruitier and softer. They complement each other very well in a blend. The wine has classic blackberry fruit aromas with notes of cedar and vanilla. The palate has lush blackcurrant fruit and a very soft tannin.

variety : Cabernet Sauvignon | 87% Cabernet Sauvignon, 13% Merlot

winery : Stark-Conde Wines

winemaker : José Conde

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.2 g/l pH : 3.51 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

ageing :

This wine will reward medium-term cellaring.

in the vineyard :

Clone: CS46C, CS163C, CS1

Rootstock: Richter 110, 99

Fruit source: a blend of fruit from the Bottelary Hills (Stellenbosch) and Agter-Paarl (Paarl Region).

Yield: 8 tons/hectare

Irrigation: supplemental drip irrigation

Vineyard elevation: various, but averaging about 200m

Age of vines: 15 years at harvest

The grapes for this wine were from an established cabernet vineyard located in the Bottelary hills and blended with fruit from several Agter-Paarl vineyards.

about the harvest:

Yield: 8 tons/hectare

°B at harvest: 24-25°

The grapes were picked in small lug boxes.

in the cellar : Fairly straightforward winemaking was employed: the grapes were brought to the winery and destemmed and crushed into stainless-steel tanks. The fermenting juice was given 3x daily open open pumpovers. When dry it was pressed and racked back to tank for the malo-lactic fermentation. A portion of the wine was also put into barrel for malo-lactic. The wine was matured in a mix of French and American oak barrels for 12 months. Given a light filtration at bottling.

