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The Dry Land Collection Cabernet Sauvignon 2012

This bold wine is a true reflection of a modern day Cabernet Sauvignon, showing typical cultivar characteristics with perfumed aromas. It is well known that vines grown under Dry Land conditions produce red wines which are naturally rich and darker in colour. The nose is perfumy with hints of prune, black cherry, coriander and dry eucalyptus leaves. The palate is structured and broad with grippy and rich tannins.

This big Cabernet is best enjoyed on cold evenings in front of the fire place or served with dishes such as beef korma, spiced ostrich steak or oxtail casserole.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Perdeberg Wines
winemaker : Riaan Möller
wine of origin : Paarl
analysis : **alc :** 14.25 % vol **rs :** 3.25 g/l **pH :** 3.46 **ta :** 6.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous
pack : Bottle **size :** 750ml **closure :** Cork

2015 Veritas Awards - Bronze Medal

ageing : This wine will grow in complexity over time and can be aged under optimal conditions for long periods.

Together with the age old traditions of Dry Land viticulture, Perdeberg's Dry Land Collection wines are a fine display of the ability of bush vines. Grapes grown under dry land conditions, create intensely flavored and succulent wines, as these stressful conditions result in smaller berries with a lower skin to juice ratio, producing high quality wines.

in the vineyard : To ensure environmental sustainability, our vineyards are closely managed in terms of pruning practices; canopy management; shoot density and harvest control.

Our Viticulturist and Cellar Master identify vineyard blocks which are suitable for the Dry Land Collection range and manage these blocks to ensure achievement of the most favourable yield of high quality fruit.

in the cellar : After harvesting, the grapes are delivered to the cellar in crates. Red wine is made from the pulp of red grapes and fermentation occurs together with the grape skins, which give the wine its color. White wine is made by fermenting juice after pressing crushed grapes to extract juice and removing the skins. Rosé wines are either made from red grapes where the juice is allowed to stay in contact with the dark skins long enough to pick up a pinkish color (blanc de noir) or by blending red wine and white wine, which is the case with our Pinot Noir/Chardonnay.

Un-wooded white wines are matured in stainless steel tanks only, whilst wooded white wines mature in French oak barrels which is also the case with our reds. Maturation of up to 18 months occurs in 500L French oak barrels.

Perdeberg Wines

Paarl

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