

Bartinney Cabernet Sauvignon 2010

Our Cabernet Sauvignon is a vibrant and full bodied wine. The nose displays aromatic plum and dense cassis with a hint of mint. Classic oak characteristics like chocolate, cedar and roasted coffee beans compliment the black berry fruit flavours.

This wine calls for some serious food. Roasted lamb dishes or a fabulous Beef Bourguignon will pair nicely with this classic Cabernet.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bartinney Private Cellar

winemaker : Ronell Wiid

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 0.00 ta : 5.6 g/l va : 0.49 g/l so2 : 69 mg/l fso2 : 21 mg/l

type : Red **body :** Full

pack : Bottle **size :** 750ml **closure :** Cork

ageing : The tannins are refined but present and this wine will be at its best in +5 years.

in the vineyard :

The grapes are sourced from 8 different sights on the farm and carefully vinified separately.

Soil: Oakleaf and Tukulu

Aspect: North to North East, South West and East

Elevations: 150 – 300m above sea level

Total Hectare: 12 ha

Rootstock: Richter 99 and 101

about the harvest: ber

in the cellar : Fermentation lasts up to 7 days and then a further maceration period of at least a month commences before the must is pressed and moved to oak. 30% new French Oak and 70% second fill French Oak was used to mature this Cabernet Sauvignon for a time of 18 months.

