

Pulpit Rock Reserve Cabernet Sauvignon 2012

Deep red color with very intense violet reflections. Aromas of ripe red fruits, chocolate and some vanilla with an elegant minerality. Mouth feel shows good volume and round, sweet, persistent tannins.

Serving temperature: 18°C

Most enjoyable with spicy pates, roast beef or lamb and matured cheeses.

variety : Cabernet Sauvignon | 100%

winery : Pulpit Rock Winery

winemaker : Riaan van der Spuy

wine of origin : Swartland

analysis : alc : 15.5 % vol rs : 3.1 g/l pH : 3.53 ta : 6.07 g/l va : 0.46 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2015 Michelangelo Wine Awards - Double Gold

2015 Veritas Wine Awards - Double Gold

2014 Michelangelo Wine Awards - Double Gold

2014 Veritas Wine Awards - Double Gold

in the vineyard : Geographical location: Riebeeckberg

Vineyard: Trellised

about the harvest: Manual harvesting of grapes.

in the cellar : Fermentation occurred in stainless steel tanks at a controlled temperature (25–28 °C) with two daily pump-overs extracting color and tannins. After natural malolactic fermentation completed the wine matured 14 to 16 months in French and American oak barrels.

