

## Windmeul Reserve Cabernet Sauvignon 2011

The Cabernet Sauvignon Reserve shows deep ruby red colours. The palate is full flavoured and smoothly textured, with a long lingering wood aftertaste. The wine is well balanced between red berries and prunes with pencil lead on the palate.

Any traditional South African dish is paired expectantly well with our unique wine. Paired well with any grilled, braised or roasted red meats served with a mushroom or mustard sauce.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Windmeul Cellar

**winemaker** : Abraham van Heerden

**wine of origin** : Paarl

**analysis** : alc : 15.0 % vol    rs : 2.5 g/l    ta : 5.6 g/l

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

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

**ageing** : Optimum 5 - 10 years.

**in the vineyard** : Age of vine: 14 - 18

Soil: Shale

Trellising: Bush Vine

Irrigation: No irrigation

Tons per hectare: 6 - 7

**about the harvest** : Harvest date: 01 February 2011

Degree balling at harvest: Early morning, hand harvested at 25° - 26° B

**in the cellar** : Vinification: Fermented in open fermenters. Juice bleeding directly after crush. Combination of punch downs and pump over, every 2 - 4 hours. 26°C Fermentation temperature.

Barrel maturation: Medium and medium plus toast French oak barrels. 100% New barrels, matured for 12 months.

