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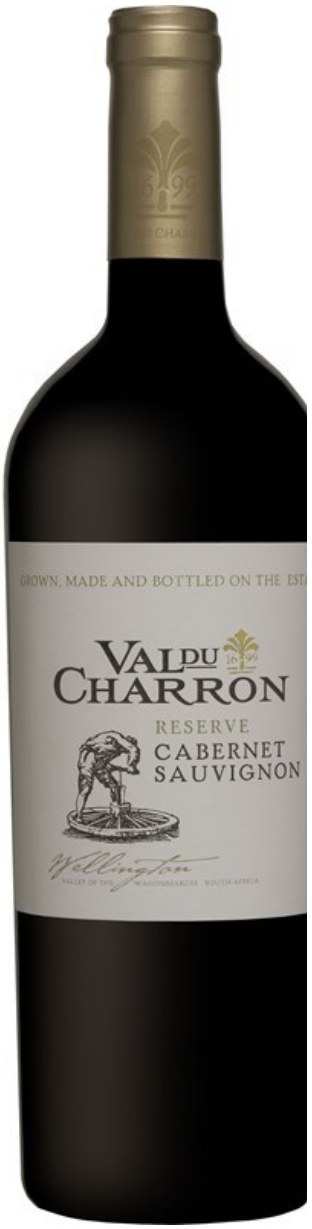
Val du Charron Reserve Cabernet Sauvignon 2014

On the nose the distinct berry richness (typical of this block) is complemented by cassis, cedar, spicy oak, leather and dark chocolate mint aromas. The youthful, earthy flavours are rich, delicious and appealing, with a harmonious balance; fairly soft tannins and long finish.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Val du Charron Wine & Leisure Estate
winemaker : Bertus Fourie
wine of origin : Wellington
analysis : **alc :** 13.62 % vol **rs :** 3.30 g/l **pH :** 3.57 **ta :** 5.3 g/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The vineyards were planted adjacent the Shiraz, i.e south facing slopes. The soil as analysed was categorised as an Oak leaf type which means a medium deep to deep soil with the same properties as the Tukulu type but are more bleached with less organic material and iron.

in the cellar : The predominant clone is CS46. The grape clusters were very small and loose with exceptionally small berries. The grapes were harvested at optimal ripeness towards the end of March. The grapes were chilled over 24 hours after which it was destemmed and crushed. 80% of the berries were not crushed i.e. implying partial whole berry fermentation. The grapes were inoculated with Bordeaux isolated yeast (Lallemand BDX). The tank was punched down and pumped over alternatively every three hours until alcoholic fermentation was complete after which it was pressed. All free run wine and the first pressing was blended and underwent malolactic fermentation in stainless steel tanks after which it was racked and barrelled using flex cube and French oak. Matured for 15 months after which it gently fined and bottled.

Production: 8000 bottles