

Springfontein Terroir Selection Cabernet Sauvignon 2010

This is a full bodied Cabernet Sauvignon with complex flavours of raspberry, black cherry, plum and caramel undertones. The palate has savoury tannins with long persistent finish.

This complex and big, yet elegant wine is the ideal companion for ox tail, beef and other red meat dishes.

variety : Cabernet Sauvignon | 87% Cabernet Sauvignon, 13% Petit Verdot

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin : Overberg

analysis : alc : 14.50 % vol rs : 2.2 g/l pH : 3.78 ta : 5.7 g/l

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

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

Platter Guide: 4 Stars

ageing : Up to 8 years after vintage if cellared correctly.

in the vineyard : Vineyard: Altitude 53 m above sea level

Soil Type: Calcified sand dunes

Rootstock: Richter 99

Trellising: 5 wire, vertical shoot positioning, double lengthened (Perold system)

Age of Vines: Cabernet Sauvignon planted in 2000

about the harvest: Grapes were selected and harvested by hand to ensure optimum quality

Yield: 5 tons / ha

in the cellar : After de-stemming grapes were cold macerated for 4 days to extract colour and flavours before fermentation. The wine fermented for 6 days with regular punch downs to extract more colour, flavour and tannins. Malolactic fermentation was completed in barrels and the wine matured in French oak barrels for 14 months.

Fermentation: 23° - 27° C

Bottling date: 29/11/2011

Production: 7 050 bottles

