

Altydgedacht Cabernet Sauvignon 2015

A full-bodied dry red wine, reflecting an intense ruby red colour. Blackcurrant flavours and a hint of spice is evident on the nose. These flavours follow through on the palate, to produce a complex wine with juicy tannins and a velvety finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Oliver Parker

wine of origin : Durbanville

analysis : alc : 13.65 % vol rs : 2.5 g/l pH : 3.57 ta : 5.5 g/l so2 : 94 mg/l

type : Red

pack : Bottle **size :** 750ml **closure :** 0

ageing : Will mature well over the next 4 years.

in the vineyard :

Dry land vineyards with Hutton/Kroonstad soils. The vines have an average yield of 9 tons/ha. The hedge-row trellising system is employed. Average age of vines - 17 years.

about the harvest:

The grapes were picked at 24.7 °Balling and cooled overnight in a refrigerated container. The grapes were de-stalked and crushed into stainless fermentors. Cold maceration lasted 3 days, after which the must was inoculated with UCLM S377.

in the cellar :

During fermentation, aerated pump-overs were performed twice daily, each lasting 30 minutes. The fermented wine was allowed three days of post-fermentation maceration prior to pressing.

Malolactic fermentation was completed in tank, after which the wine was racked. A portion of the wine was sent to barrel, while the rest was tank-matured with wood alternatives. Total ageing - 10 months.

