

Protea Cabernet Sauvignon 2015

Appealing aromas of black berry fruits with a light spice and violet overlay. Juicy, ripe and softly rounded in the mouth with ample black berry fruit. There is also a gentle spice and a cocoa element that adds richness and complexity to the palate. Lovely body and length with good depth of flavour.

Oxtail and ossobuco

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Darling

analysis : alc : 14.13 % vol rs : 2.8 g/l pH : 3.64 ta : 5.6 g/l va : 0.61 g/l

so2 : 111 mg/l fso2 : 33 mg/l

type : Red style : Dry body : Medium taste : Fruity wooded

pack : Bottle size : 750ml closure : Cork

ageing : 3-5 years from release date

in the vineyard : Average Temp: 18.1°C

Rainfall: 281.2mm

Origin of Fruit: Darling and Paarl

Soil Type: sand/clay/loam

These grapes are specially selected primarily from the Groenekloof ward in the Darling area. This area is unique for its warm days and cool nights. This aspect, together with the deep red soils, is beautifully expressed in the wine as a mix between dark and red fruit flavours with good concentration and a soft juicy tannin structure.

about the harvest: Yield: 8 ton/ha

Harvesting Began: 2 March 2015

Harvesting Ended: 3 March 2015

in the cellar : The grapes are picked by hand in the early morning hours, to ensure that the flavours stay intact. Grapes are then transported to the cellar and transferred into 10 000 stainless steel tanks. This is followed by alcoholic fermentation. After fermentation the wine is drained from the skins and the skins are pressed. The free run wine and the press wine are matured in 2nd and 3rd fill 225 and 500 French oak barrels and stainless steel tanks for approximately 12 months.

