

Le Pommier Cabernet Sauvignon 2016

This wine's nose is laden with aromas typical of Cabernet Sauvignon and include blackcurrant, pencil shavings, tobacco and nutmeg. The structure is elegant and smooth with a medium-long finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Le Pommier Wine Estate

winemaker : Le Pommier Winemaker

wine of origin : Stellenbosch

analysis : alc : 13.31 % vol rs : 3.1 g/l pH : 3.56 ta : 5.3 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant

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

ageing : 3-5years

in the vineyard : Situation: East and north-south facing row direction

Altitude: 260m Distance from sea: Approximately 25km

Soil Type: Alluvial Rootstock: R99

Age of vines: 10-11 years Trellising: Vertical hedge

Pruning: Cordon Irrigation: Drip

about the harvest: Picking date: March - April 2016

Yield: 7 tons/ha average

in the cellar : Fermentation Temp: 28-30°C

Yeast: Bordeaux Red

Fermentation took place in stainless tanks. Duration of fermentation was 8 days.

It was pumped over twice a day for optimum colour and tannin extraction. When fermented dry it was pressed into French oak barrels.

Malolactic fermentation: Barrel

Wood aging: 16 months in French oak,

1/3 in second fill, 1/3 in third fill and 1/3 in fourth fill

Bottled: January 2018

