

## Marimba Cabernet Sauvignon 2001

A typical Cabernet displaying ripe plummy flavours with hints of black pepper. A whiff of vanilla derived from the oak adds to its complexity.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** :

**winemaker** :

**wine of origin** : Coastal

**analysis** : alc : 13.5 % vol   pH : 3.4   ta : 6.2 g/l   va : <0.85 g/l="">so2 : <150 mg/l="">fso2 : 40-43 mg/l

**type** : Red

Veritas 2002 - Bronze

**in the vineyard** : Age of vines: 12 - 15 years

Rootstock: Richter 99, 110

Trellis system: Hedge

Irrigation: Supplementary Drip

Vine density: 1,2 x 2,0 m

Soil: Deep red, Hutton and Clovelly soil

Climate Mediterranean, moderate warm summers, cold, wet winters with approximately 750 mm rain annually

**about the harvest**: The grapes were harvested by hand in March

Yield: 4-6 t/ha

**in the cellar** : Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 30- 32°C, 16 days

Malolactic (y/n): Yes

Lees contact/battonage: 6 weeks after fermentation

Barrel ageing (oak type, % of blend, duration)

Other method of oak maturation (chips etc.) 100 % oak treatment for 8 weeks

Fining: Bentonite

Filtration: Bulk

