



Cabernet Sauvignon 2009

Wine of Origin Coastal Region

Blend:

Cabernet Sauvignon 85% Merlot 15%

Production:

70,000 cases of 12

Grape source:

99% Agter-Paarl, 1% Stellenbosch

Wine analysis:

Alc 14.0% • RS 4.8 g/l • TA 5.8 g/l • pH 3.64

Winemaking techniques:

From several un-irrigated vineyards in the Agter-Paarl area. Our Malmesbury Shale soils have excellent water retention ability and give concentrated, flavourful grapes, which were hand-harvested at optimum ripeness and given a 2 day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before dryness, the wine was pressed and put back into tank for malo-lactic fermentation. 21% of the wine was matured in 225 l American oak barrels (25% new) for 12 months. Fined and filtered before bottling.

Vintage conditions:

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

Wine description & food pairing:

A bold and juicy red wine with red-berry fruit aromas and a touch of oak spice. Classic cabernet cassis and red-currant fruit flavours with silky tannins and long finish. Should go nicely with a wide range of foods, particularly red meats and pasta. Serve at a cool room temperature.



MAN  **VINTNERS**