

Cabernet Sauvignon 2007

Wine of Origin Coastal Region



Blend:

Cabernet Sauvignon 96%, Cabernet Franc 4%

Production:

30,000 cases of 12

Grape source:

100% Perdeberg hills area in Paarl

Wine analysis:

Alc 14.0% • RS 3.1 g/l • TA 5.6 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 one 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. 40% of the wine was matured in 300 l American oak barrels (20% new) for 12 months. Fined and filtered before bottling.

Vintage conditions:

The growing season was cool with lower than average temperatures, good winter rainfall and a long growing season. Average yield was 8 tons/ha. Grapes were healthy and showed excellent phenolic ripeness, producing lower alcohol levels than typical. Excellent colour intensity and expressive fruit characters.

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**