

M·A·N Family Wines

Cabernet Sauvignon 2012



Wine description & food pairing

South African Cabernets typically have a lovely mix of new world fruitiness and old world elegance.

Garnet and deep purple with a ruby-red rim, this is a bold and juicy red wine. Aromas of mint and pencil-shavings, cigar box and dark cherries, followed by cassis and red-currant fruit flavours on the palate. Ends with silky tannins and a long finish.

Should pair well with a wide range of foods, particularly red meats, poultry and rosemary infused dishes. Serve at a cool room temperature.

Vineyards

From several dry-farmed vineyards in the Agter-Paarl area. Our Malmesbury Shale soils have excellent water retention ability and give concentrated, flavourful grapes with small berries making for juicy wines with balance and elegance.

Winemaking techniques

Grapes 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 malolactic fermentation. 15% Merlot blended into the wine to add softer, rounder tannins with plum and blackberry notes. 5% of the wine was matured in new 225L American oak barrels, with an additional 15% of the wine matured in older barrels. Barrel maturation of 12 months overall. Fined and filtered before bottling.

Vintage conditions

The 2012 vintage was a good vintage for both red and white wines in the Agter-Paarl region. Temperatures were warmer earlier in the season, but cooled off towards the end allowing for slower and more balanced ripening, and resulting in moderate alcohol levels as well as good colour and concentration. Cool morning and afternoon breezes throughout summer helped to keep the ripening process smooth and steady.

Ou Kalant Cabernet Sauvignon

Cabernet Sauvignon is our most popular wine: this ou kalant (old rascal) remains a firm favourite, outfoxing the others by combining New World ripe fruit flavours with Old World elegance and charm.

Technical details:

Blend: Cabernet Sauvignon 85% Merlot 15% • Grape source: 100% Coastal Region

Closure: Screwcap • Barcode: EAN 6009669350413 • USA 0-89419-14903-6

Alc: 14.00% • RS: 5.0 • TA: 5.2 • pH: 3.55