



Reserve Cabernet Sauvignon 2007

Wine of Origin Paarl

Blend:

Cabernet Sauvignon 100%

Production:

1000 cases of 12

Grape source:

100% Perdeberg hills area in Paarl

Wine analysis:

Alc 14.0% • RS 2.6g/l • TA 5.8 g/l • pH 3.63

Winemaking techniques:

From selected dry-land vineyards in the Agter-Paarl region. Our Malmesbury Shale soils have excellent water retention ability and give concentrated, flavourful grapes, which were hand-harvested, then 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. 100% of the wine was matured in 225 and 300 l American oak barrels (50% new) for 12 months.

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 vanilla oak spices. Classic cabernet cassis and red-currant fruit flavours with silky tannins and long finish. A full-bodied cabernet that should pair well with red meat dishes. Serve at a cool room temperature.



MAN  **VINTNERS**