



# Reserve Cabernet Sauvignon 2008

Wine of Origin Paarl

**Blend:**

Cabernet Sauvignon 100%

**Production:**

591 cases of 12

**Grape source:**

100% Perdeberg hills area in Paarl

**Wine analysis:**

Alc 14.0% • RS 4.5g/l • TA 6.2 g/l • pH 3.37

**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:**

Spring was cool and wet, with enough wind to keep disease at bay. Temperatures increased towards the 2008 ripening season, with the occasional heat wave. Average yield was 8 tons/ha. Grapes were healthy and a long growing season produced excellent phenolic ripeness, producing lower alcohol levels than typical. Excellent colour intensity and expressive fruit characters.

**Wine description & food pairing:**

A bold yet classic style of cabernet sauvignon, showing typical cassis, red-berry fruit and cigar box oak spices. A soft, silky palate ends with a long finish. A full-bodied cabernet that should pair well with red meat dishes. Serve at a cool room temperature.

