



# Reserve Cabernet Sauvignon 2010

Wine of Origin Paarl

**Blend:**

Cabernet Sauvignon 100%

**Production:**

1659 cases of 12

**Grape source:**

100% Perdeberg hills area in Paarl

**Wine analysis:**

Alc 14.0% • RS 3.0g/l • TA 5.7 g/l • pH 3.55

**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 225L and 300L American oak barrels (30% new) for 12 months.

**Vintage conditions:**

Good winter rains in 2009 kept vineyards healthy throughout summer. Excellent ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Overall a small crop, generally of high quality.

**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.



**MAN**  **VINTNERS**