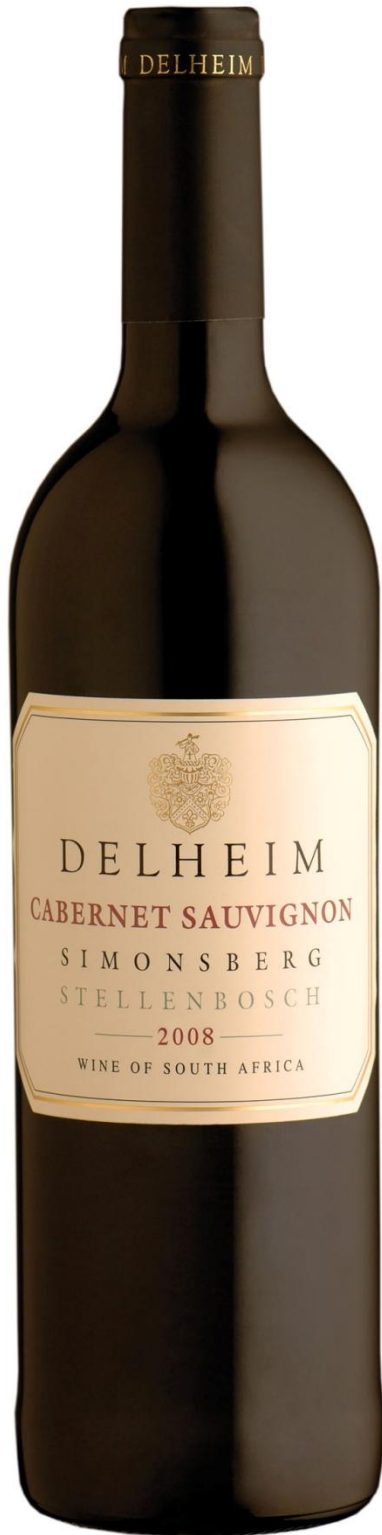


CABERNET SAUVIGNON 2008



COMPOSITION

100% Cabernet Sauvignon

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

VINEYARDS

From three vineyards situated on a south-westerly slope in the Muldersvlei bowl, the one being 20-year-old bush vines, and the other 6- and 9-year-old trellised vineyards. The average yield was 4.5 tons/ha.

VINIFICATION

The handpicked grapes were fermented in roto-tanks and upright fermentors with the aid of selected yeast strains. Temperature was maintained at 25-30°C. The wine was raked and returned once a day, followed by three pump-overs per day. The wine was matured for fourteen months in 225 l French oak barrels (40% new).

BOTTLING DATE

November 2009

RELEASE DATE

March 2011

ANALYSIS

Residual Sugar:	2,08 g/l
Alcohol:	14.0%
pH:	3.52%
Total Acidity:	6.11 g/l

TASTING NOTES

Elegantly styled with leafy cassis and aromatic nuance. Lively, bright fruit with chalky oak tannins. Age-worthy.

BAR CODES

1 x 750ml:	600 2083 00 0148
6 x 750ml:	1600 2083 00 0732
12 x 750ml:	1600 2083 00 0145



November Cabernet