

CABERNET SAUVIGNON ROSE 2010

VINIFICATION The grapes were hand picked from 9 year old vines at approximately 23.5° balling to maximise fruit flavour and acid balance. After crushing and destemming the juice was immediately separated from the skins to achieve a light salmon pink colour. Fermentation was controlled at 12°C using two different yeasts in separate tanks. Each generated different fermentation flavours which increased wine complexity.

The wine remained on the lees (dead yeast cells) for a further 6 weeks after which time it was blended, cold stabilised and bottled under screw cap.

ANALYSIS Alcohol 14.0% Res Sugar 3.23g/l TA 6.1g/l⁻¹

TASTING NOTES Lovely salmon pink colour – not overstated. Black berry fruit on the nose. Dry, with a balanced natural acidity and a hint of soft tannin which fills the palate with lingering fruity flavours. A great summer quaffer.

CELLAR DOOR PRICE

R45.00 per bottle
R270.00 per case of 6

