



Cabernet Sauvignon 2006

Wine of Origin Coastal Region

Blend:

Cabernet Sauvignon 90%, Shiraz 7%, Merlot 3%

Production:

20,000 cases of 12

Grape source:

100% Perdeberg hills area in Paarl

Wine analysis:

Alc 14.0% • RS 5.4 g/l • TA 5.9 g/l • pH 3.52

Winemaking techniques:

From several un-irrigated vineyards in the Agter-Paarl area. Our Malmesbury Shale soils have excellent water retention ability and give concentrated, flavourful grapes, which were hand-harvested at optimum ripeness and 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. 20% of the wine was matured in new 300 l American oak barrels for 10 months. Fined and filtered before bottling.

Vintage conditions:

Average yield was 8 tons/ha. Grapes were healthy, with lower alcohol levels than typical. The previous winter was cold with enough rain, while the early summer was mild but dry. Harvest time saw milder temperatures with fewer heat waves, cooler nights and more cooling southern winds than usual. Somewhat windy conditions during the season made for smaller bunches which resulted in concentrated wines. Both white and red wines look very good for this harvest.

Wine description & food pairing:

Of course we coulda just slapped another cute furry thing on the label, but that's been done. It's time to focus again on what's in the bottle. This is the opposite of a critter wine; this is a wine to drink with critters. Not too serious, but serious enough. A bold and juicy red wine with red-berry fruit flavours and a touch of smoky oak spice and soft tannins. Should go nicely with a wide range of foods, particularly red meats and pasta. Serve at a cool room temperature.