



Cabernet Sauvignon 2010

Wine of Origin Coastal Region

Blend:

Cabernet Sauvignon 89% Merlot 11%

Production:

79,000 cases of 12

Grape source:

99% Agter- Paarl, 1% Stellenbosch

Wine analysis:

Alc 14.0% • RS 3.9 g/l • TA 5.8 g/l • pH 3.45

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 2 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 malolactic fermentation. 22% of the wine was matured in 225L American oak barrels (20% new) for 12 months. Fined and filtered before bottling.

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:

South African Cabernets are a lovely mix between new world fruitiness and old world elegance. This is a bold and juicy red wine with red-berry fruit aromas and a touch of oak spice. Classic cabernet cassis and red-currant fruit flavours with silky tannins and a long finish. Should go nicely with a wide range of foods, particularly red meats and pasta. Serve at a cool room temperature.



MAN  **VINTNERS**