

Le Cape



Cape of
Good Hope

A PASSION FOR PERFECTION

LE CAPE CABERNET SAUVIGNON 2013

THE WINEMAKING

This wine consists of only one cultivar, Cabernet Sauvignon. The grapes were handpicked. The grapes came in at 25 Balling, were destemmed and cold maturation lasted 48 hours. After cold maturation the pulp was inoculated with a yeast strain and fermentation took place for a period of 16 days at a temperature of 25 - 26 °C. In this 16 day period regular (4 times per day) pump overs were exercised. The juice was pressed when the fermentation finished which paved the road for Malolactic fermentation to start and finish in 18 days. The wine matured in 100% French oak barrels for a period of 12 months. After maturation the wine was prepared for bottling.

CELLAR MASTER COMMENT:

The wine has aromas of ripe black berries and plums, with an undertone of juicy dark cherries and cigar box. On the palate the wine shows good structure, subtle soft tannins with dark fruity flavours. Maturation potential: 5 - 8 years.

CHARACTER:

Flavours of black berries and dark cherries
Enjoy with red meat dishes.
Best enjoy at 18 °C

ANALYSIS:

Alcohol	14%	FSO2	30
RS	4.5	TSO2	94
TA	5.7	pH	3.54
VA	0.52		

Cabernet Sauvignon 2013



FORT SIMON
WINE ESTATE