

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 and grapes were selected out of our best block of Cabernet Sauvignon. 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 21 days at a temperature of 25 °C. In this 21 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 13 days. The wine matured in 100% French oak barrels for a period of 24 months. After maturation the wine was prepared for bottling.

CELLAR MASTER COMMENT:

This full bodied wine show flavours of black current, dark chocolate and sweet tobacco notes which are held together with soft but firm tannin structure. Maturation potential: 5 - 10 years.

CHARACTER:

Flavours of black current and dark chocolate.
Enjoy with succulent steak.
Best enjoy at 18 °C

ANALYSIS:

Alcohol	14.5%	FSO2	27
RS	4.8	TSO2	132
TA	5.9	pH	3.56
VA	0.60		



Cabernet Sauvignon 2013

