

NITÍDA

CABERNET SAUVIGNON 2012

Tasting Notes

Completely lovable, share generously with friends. Exotically spiced and stewed dark red fruits happily hug aged leafy compost, grandpa's tobacco and macho flint. Enjoy a glass or many for as long as it takes to make your famous gembok shank potjie.

Winemakers Comments

'Great wine is made in the vineyard', this being ever-true in the case of Cabernet Sauvignon. Meticulous leaf removal around the bunch zone enables improved sunlight penetration and ensuring optimal ripening and colour development. The Cape's many winds keep yields lower than usual and ensuring optimal fruit concentration. Regular sampling ensures that harvesting takes place at full phenolic ripeness (analytically and sensorially ripe), where after hand-harvesting the grapes are de-stemmed and individual berries sorted. Fermentation takes place in open-top fermenters with punch-downs every four hours ensuring optimal colour, tannin and flavour extraction.

Post-fermentation maceration further may last for up to three weeks, enhancing colour and tannin structure..



TECHNICAL DATA

Alcohol: 14.0%
Residual Sugar: 2.4g/L
Total Acidity: 6.1g/L
pH: 3.71

VITICULTURAL DETAILS

Cultivar: 100% Cabernet Sauvignon
Vintage: 2013
GPS Co-Ordinates: 33°50'9" S, 18°35'31" E
Soil Type: Hutton

