



# BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

## FACT SHEET

### Cabernet Sauvignon 2008

Alc:	14.89% vol
RS:	3.9g / l
TA:	5.7g / l
VA:	0.63g / l
PH:	3.65

#### **WINEMAKERS COMMENTS:**

These sandy north-facing slopes were planted with the CS14 and CS163 clones in 1991. In 2008 the Cabernet Sauvignon was picked on 4 different days over a period of 17 days. After 5 days of cold maceration the primary fermentation was started with a selected yeast from Anchor, WE 372. *Delestage* and mainly *remontage* (depending on the phenolic ripeness of the batch) was done 3 times per day for just under 2 weeks. The temperatures during fermentation were slightly higher than with the Syrah and peaked at 31-32°C. 100% new French oak (Sylvain) was used for the Cabernet Sauvignon seeing that it's got the structure and depth of fruit to support 27 months of maturation in 100% new French oak.

#### **TASTING NOTES:**

Classic cassis and red fruit, laced with nuances of cedar, tobacco and spice. Velvety tannins underneath a dense layer of pure and complex fruit held together by a firm acidity. The level of integration, the textured and silkily composed palate shows that the 2008 will be earlier

accessible than previous vintages.