



# BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

## FACT SHEET

### Cabernet Sauvignon 2011

Alc:	14.06%
RS:	2.6g/L
TA:	5.9g/L
VA:	0.70g/L
pH:	3.76

#### **WINEMAKERS COMMENTS:**

These sandy north-facing slopes were planted with the CS14 and CS163 clones in 1991. In 2011 the Cabernet Sauvignon was picked on 4 different days between March 11<sup>th</sup> and 28<sup>th</sup>. After 5 days of cold maceration the primary fermentation was started with a specific 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 week. The temperatures during fermentation are slightly higher than with the Syrah and peaks at 30–31°C. 100% new French oak (Sylvain) is used for the Cabernet Sauvignon seeing that it's got the structure and depth of fruit to support 27 month of maturation in 100% new French oak. Egg-white and a loose bulk filtration are done before bottling.

#### **TASTING NOTES:**

Typical blackberries, cedar and cigar box dominate the nose with fennel, nutmeg and cloves developing in the glass. Blackcurrant follows through onto the palate which is lined with a core of firm ripe tannins and kept together with a nervous acidity.