



## BOEKENHOUTSKLOOF

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# CABERNET SAUVIGNON 2012

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### FACT SHEET

**Alcohol:** 13.62%vol  
**RS:** 2.0g/l  
**TA:** 5.6g/l  
**VA:** 0.72g/l  
**pH:** 3.65

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#### **Winemakers Comments:**

These sandy north-facing slopes were planted with the CS14 and CS163 clones in 1991. In 2012 the Cabernet Sauvignon got picked on 3 different days between March 26th and April 3rd. 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 two weeks. Some batches fermented in new French barriques on an OXO-system and only got pressed after 5 weeks on the skins. The temperatures during fermentation are slightly higher than with the Syrah and peak 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 26 month of maturation in new French oak. Egg-white and a loose bulk filtration are done before bottling.

#### **Tasting Notes:**

A cedary spine covered with blackberries, plum sauce and hints of tar. The palate is packed with red fruit and some lead shavings. A chewy mouthfeel with plenty of firm ripe tannins suggest that this wine has at least a decade of ageing potential.

