



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Cabernet Sauvignon 2007

Alc:	14.40% vol
RS:	2.5g / l
TA:	6.2g / l
VA:	0.71g / l
PH:	3.78

WINEMAKERS COMMENTS:

These sandy north-facing slopes were planted with the CS14 and CS163 clones in 1991. In 2007 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 are slightly higher than with the Syrah and peaks at 31-32°C. 100% new French oak (Sylvain) is used for the Cabernet Sauvignon ensuring the structure and depth of fruit to support 27 month of maturation in oak.

TASTING NOTES:

Classical Boekenhoutskloof complexity with exceptional purity. At first there is overwhelming blackcurrant and cassis on the nose with underlying cedar and spices. The palate shows intense black fruit, prunes and sour cherries with perfect balance. This wine will improve over the next decade.