



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Cabernet Sauvignon 2009

Alc:	14.56% vol
RS:	2.0 g / l
TA:	5.4 g / l
PH:	3.86

WINEMAKERS COMMENTS:

These sandy north-facing slopes were planted with the CS14 and CS163 clones in 1991. In 2009 the Cabernet Sauvignon was picked on 4 different days between March 12th and March 24th. 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 weeks. 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 the fruit has structure and depth to support 27 month of maturation in 100% new French oak.

TASTING NOTES:

Dense black fruit with complex spice, chalkiness, cedar and Eucalyptus on the nose. Tobacco, mulberry, black olives and dark cherry fills a bold palate with an endless backbone of acidity lined with a core of firm ripe tannins. This is certainly denser, richer and creamier than the elegant 2008 vintage, but classically styled with tremendous balance and perfume. Seductive, polished and refined.