



# BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

## FACT SHEET

### Cabernet Sauvignon 2010

Alc:	13.64% vol
RS:	2.7g / l
TA:	5.9g / l
VA:	0.68g / l
PH:	3.82

#### WINEMAKERS COMMENTS:

These sandy north-facing slopes were planted with the CS14 and CS163 clones in 1991. In 2010 the Cabernet Sauvignon was picked on 4 different days between March 10<sup>th</sup> and April 1<sup>st</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 is done before bottling.

#### TASTING NOTES:

At first blackberries, mulberries, musk and eucalyptus with floral undertones. Tobacco, vanilla, strawberries&cream and an unmistakable minerality develops in the glass. Yet again this vineyard produced a wine with an endless backbone of acidity on the palate which is lined with a core of firm ripe tannins.