



## *The Musical Collection*

**Cabernet Sauvignon  
2012**



**Composition:** 100% Cabernet Sauvignon

**Vintage:** 2012

**Winemakers:** Hennie Huskisson, JG Auret

**Viticulture:** Rudolf Jansen van Vuuren

**Climate / Quality of the soil / Vines:**

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our vines thrive on the decomposed high mineral granite Oakleaf with sub –dominant Glenrosa and Tukulu soil formations on the mountain. The blocks are carefully manipulated for high concentrated flavour with medium (7 – 10 t/ha) yields. Controlled irrigation and 7 strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning. Hand harvest in February at dawn to keep grapes cool for vinification. The Cabernet Sauvignon vines vary from 5 - 20 years old.

**Winemaking Process:**

- Hand harvesting.
- De-stemming and crushing.
- Maceration and controlled fermentation at 25°C during 10-14 days, in stainless steel tanks with pump overs twice a day.
- Pressing.
- Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation.
- Kept in stainless steel tanks.
- Three months matured in French Oak.
- Stabilizing Filtering.
- Bottling and labelling at the Estate.

**Wine Composition:**

Alcohol: 13.5%    Total acidity: TBAg/L    Residual sugar: TBAg/L

**Winemaker Comments:**

Blackcurrent flavours with strong deep cherries on the nose. A lovely vanilla touch to the pallet, followed by a smokey dark chocolate/mocha aftertaste.

**Food Matches:**

Saucy pork chops simmer in a creamy garlic and mushroom mixture, perfect over rice or couscous.

**Drinking Temperature:**

Best at a temperature between 16°C and 17°C.

