

# ALTYDGEDACHT CABERNET SAUVIGNON 2015

## Vineyard

Dry land vineyards with Hutton/Kroonstad soils. The vines have an average yield of 9 tons/ha. The hedge-row trellising system is employed. Average age of vines – 17 years.

## Vinification

The grapes were picked at 24.7 °Balling and cooled overnight in a refrigerated container. The grapes were de-stalked and crushed into stainless fermentors. Cold maceration lasted 3 days, after which the must was inoculated with UCLM S377.

During fermentation, aerated pump-overs were performed twice daily, each lasting 30 minutes. The fermented wine was allowed three days of post-fermentation maceration prior to pressing.

Malolactic fermentation was completed in tank, after which the wine was racked. A portion of the wine was sent to barrel, while the rest was tank-matured with wood alternatives. Total ageing - 10 months.

## Tasting notes

A full-bodied dry red wine, reflecting an intense ruby red colour. Blackcurrant flavours and a hint of spice is evident on the nose. These flavours follow through on the palate, to produce a complex wine with juicy tannins and a velvety finish. Will mature well over the next 4 years.

## Analysis

<b>Alcohol</b>	13.65	<b>%</b>
<b>Total Extract</b>	30.7	<b>g/l</b>
<b>Total Acidity</b>	5.5	<b>g/l</b>
<b>Sugar</b>	2.5	<b>g/l</b>
<b>pH</b>	3.57	
<b>Total SO<sub>2</sub></b>	94	<b>mg/l</b>