

Cabernet Sauvignon

Reserve 2015



Winemaker's Notes:	Black Ruby core with just the slightest of garnet turn on the rim. Dark fruit, capsicum, coffee bean, garrigue and cloves on the nose. Seamless, velvety tannins on the soft, mature palate.
Style:	Full-bodied and dry
Cultivar:	100% Cabernet Sauvignon
Tons per hectare:	6-7
Age of vine:	14- 18
Soil:	Shale
Trellising:	Cabernet Sauvignon- Bush Vine
Irrigation:	No irrigation
Degree balling at harvest:	Early morning, hand harvested at 25-26°B
Vinification:	Fermented in open fermenters Juice bleeding after crush Combination of punch downs and pump overs 26°C Fermentation temperature
Barrel maturation:	Medium and medium plus toast French oak barrels. 100% New barrels, matured for 12 months
Maturation potential:	Optimum 5-10 Years
Food suggestions:	Serve with hearty, rich stews, Lamb shank or Beef fillet.

Alcohol: 14,5%

Residual Sugar: 2.4

Total Acid: 5.6

Region: Coastal

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