



KLEIN TULBAGH CABERNET SAUVIGNON

Vintage: 2014 (*Limited Release*)

Origin: Tulbagh

Harvest details: The grapes are from trellised vineyards that produce between 8-10 t/ha yields. The handpicked grapes were harvested at optimal, ripeness with a 24 - 25°B sugar and acids above 5.6g/l.

Cellar Treatment: Fermentation took place on the skins in stainless steel redwine fermentation tanks temperatures between 20-25° for 2 hours. After alcoholic fermentation the wine went through malolactic fermentation. The wine is matured in new French and American oak barrels for 12 months.

Tasting Notes: This wine is rich in colour, with typical black current aromas and whiffs of mint, combined with well integrated oak wood flavours. Good mouth feel on a juicy palate.

Chemical Analysis:

Alcohol:	14.38% vol
Residual sugar:	2.9 g/l
TA:	5.6 g/l
pH:	3.59

Specifications: Heavy weight Claret 438 bottle.
Wine bottled with minimum stress and Handling.
45mm Natural Flor cork.
Tree free label (made from sugar cane).
Only 1800 bottles produced.

Packed: 6 x 750ml

Bottle Barcode: 6005 682 001 950

Outer Barcode: 16005 682 001 954

