

KAAPSE LEEUW

Cabernet Sauvignon / Merlot

TASTING NOTES

The wine has a garnet red colour. Strawberry, black berry fruit with moccha showing on the nose. Rich, ripe flavours on the pallet with a soft velvety finish.
Blend of Red grape varieties.

THE HARVEST

Picking date: February to March
Yield: 10 tons/ha average

Fermentation Temp: 28-30°C

Yeast: Selected French and local strains

On receiving the grapes it was cold soaked for 3-5 days at 12 °C before fermentation to extract as much fruit as possible. Duration of fermentation was 8 - 10 days. It was pumped over 4 times per day for optimum colour and tannin extraction. When fermented dry it was pressed into stainless steel tanks.

Malolactic fermentation: In stainless steel tanks

Wood aging: None

AGEING POTENTIAL

Can be enjoyed now and will mature well over the next 4 years, if stored correctly.

TECHNICAL SPECIFICATIONS

Alc = 14%; TA= 5.67g/l; RS = 4.4g/l; pH= 3.65

Closure: Stelvin 30/60 screwcap

Bottle: Consol SA 1348 Dark Green

Packaging: Printed 6 x 750 ml

