

TASTING NOTE from the Curators of Classic Wine

CABERNET SAUVIGNON 2012

Cabernet Sauvignon may be king but he is not the perfect monarch. Bordeaux's rise to the most classic and renowned wine region was certainly not built on Cabernet alone and for many years even included Shiraz. But there is no mistaking Cabernet's Blackcurrant scent or the ability to produce wines of great longevity. Like many monarchs, Cabernet is thick-skinned, providing all the character of colour, tannin and aroma. Cabernet is also versatile, colonising many of the world's vineyards capable of producing light and elegant through to dark, rich and powerful wines.



Appellation	Paarl
Varieties	Cabernet Sauvignon 100%
Harvest Date	February & March 2012
Analysis	Alc: 14% R.S 1.8 T.A 5.4g/l pH 3.74
Fermentation	Fermented in open top and closed 10 ton Stainless steel tanks, 3 pump over's a day with a 2 to 3 week extended maceration up 3 to four weeks.
Ageing	15 months Second and third fill French oak barrels
Bottling Date	October, 2013
Optimum Drinkability	2013 to 2020
Enjoy With	Ox tongue with gremolata, pecorino and caper raisin puree or soy braised pork neck with onion apple veloute, baba ganoush and grilled leeks
Winemaker's Note	Dark plum skin colour; young berries and cassis with a hint of menthol can be found on the nose. Black cherry and plum transition to bittersweet chocolate through the mid-palate. This wine is medium-bodied, with well-integrated oak with smooth supple tannins. The finish is clean and lingers with a well integrated fruit profile.