



## *Bushmanspad Estate*



### **Cabernet Sauvignon, 2009**

**Grape varieties:** 100% Cabernet Sauvignon,

**Vineyard region:** Grapes were selected from one of the mountain vineyards situated at roughly 450m above sea level on our Estate outside Robertson.

**Harvest date:** Late March

**Yeast:** Selected commercial strains of *Saccharomyces cerevisiae*

**Fermentation:** Approximately 8 days at 25°C in stainless steel tanks.

**Maceration:** Cold soaking for 24 hours prior to alcoholic fermentation

**Malolactic fermentation:** 100% in barrel

**Maturation:** 15 months in a selection of French and American oak barrels

**Fining:** Gelatine

#### **Wine analysis:**

Alc/Vol:	14.0%
Acidity:	5.8 g/L
PH:	3.37
Residual sugar:	2.7 g/L

**Appearance:** Deep garnet

**Bouquet:** Intense berry fruits with whiffs of liquorice and cassis nuances.

**Palate:** Full bodied and well balanced with notes of berry and liquorice, complemented by a beautiful tannin structure.

**Impression:** A well integrated and lingering Cabernet with pronounced flavours of berry fruits, liquorice and cassis nuances, complimented by silky smooth tannins and a full juicy palate.