



ROCKFIELD

SOUTH AFRICA

ROCKFIELD CABERNET SAUVIGNON

Vintage: 2009

Blend

Cultivars: 100% Cabernet Sauvignon

Vineyards

Area: Breedekloof area/Western Cape

Vines per hectare: 2890 vines/ha

Irrigation: Yes

Age of vines: 8 years

Rootstock: R99

Soil types: Alluvial

Weather

Cold winters with an average of 500ml of rain per year.

Summers are dry but afternoon winds cool down the vines.

Harvesting

Late March. Harvested late morning till late afternoon. Yields per hectare: 10tons per hectare.

Cellar

Balling: 24°B – 25°B

Cold soaking for 2 hours

Fermentation method: Fermented at 28°C

Slightly wooded for 6 months.

Wine

Colour: Dark red

Bouquet: Complex nose with ripe berries and hints mint

Taste: Complex. Fine tannins with ripe berries and stewed plums. Medium bodied. Subtle wooded finish

Serving suggestion: Excellent with steak & red meats.

Official Analysis Laboratory Report

Alcohol Vol%	13.13
Residual Sugar g/l	4.1
Volatile acidity g/	0.63
pH	3.38
	3.72

