



DU PREEZ ESTATE

ESTATE WINE

DU PREEZ PRIVATE CELLAR CABERNET SAUVIGNON

Vintage: 2009

Blend

Cultivars: 100% Cabernet Sauvignon

Vineyards

Area: Breedekloof area/Western Cape

Vines per hectare: 2980vines/ha

Irrigation: Yes

Age of vines: 7 years

Rootstock: Polsen

Soil types: stoney, sandy soil

Weather

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

Summers are dry but afternoon winds cool down the vines.

Harvesting

Harvested mid-march to end of April. Yields per hectare: 10tons per hectare.

Cellar

Balling: 26°B

Cold soaking: 24 hours

Fermentation method: Fermented at between 25°C - 28°C for 7 days.

Barrel matured: 12 months

Wine

Colour: Dark red.

Bouquet: ripe berries with hints of vanilla & spices.

Taste: Wild berries & stewed fruits. Full-bodied, well balanced.

Complimented by wood.

Serving suggestion: Excellent with red meat dishes.

Official Analysis Laboratory Report

Alcohol Vol%	13.94
Residual Sugar g/l	4.3
Volatile acidity g/	0.72
pH	3.38
	3.72

