

KYBURG Cabernet Sauvignon 2012



A deep dark red classic Cabernet Sauvignon with ripe fruit, notes of cassis and delicate mint and eucalyptus characters adding complexity. Firm tannin structure bringing forward length and depth in this wine.

The Vineyard

Altitude: 110 – 140m
Soil Type: Oakleaf & Tukulu
Planted: 2000 & 2001
Irrigation: Drip
Viticulturist: Frans Snyman

The Harvest

Method: Hand picked in 20kg crates
Yield: 8 t/ha
Time: March

The Winemaking

Winemaker: Jacques Fourie
Must treatment: Cold maceration for 4 days
Fermentation: SST Tank

Maturation: 12 months in French oak 20% new, 80% second fill

Bottled: 2013

Release: August 2019

Production: 9'000 bottles

Aging potential: >10 years

Technical Analysis

Alcohol: 14.0%

PH: 3.7

Total acidity: 5.5 g/l

Residual sugar: 1.8 g/l

Best Competition Rating: Buy, Drink and Enjoy Yourself!