

BOTHA KELDER



Cabernet Sauvignon

Origin

Breedekloof, South Africa

Cultivar

100% Sauvignon Blanc

Terroir

Rocky red soil near the Mostertshoek Mountains

Analysis

Alcohol: 15.03%

Sugar: 3.8g/l

Acid: 5.9 g/l

pH: 3.64

Viticulture

Yield: 8 Tons / Ha

Trellis System: Two wire extended Perold

Age of Vines: 15 years

Irrigation: Micro Irrigation

Oenology

Harvest Type: Hand picked

Crushing: Destemmed and Crushed

Fermentation: Fermentation on skin for 14 days @ 25 °C – 28 °C

Tanks: Stainless Steel

Tasting profile

A deep ruby colour with fruity and spicy aromas on the nose . Balanced by rich intensity of black berries and plums