

Goede Kap Cabernet Sauvignon 2012

main variety Cabernet Sauvignon

vintage 2012

analysis alc: 14.02 | ph: 3.63 | rs: 4.0 | ta: 6.6 | ts02: 110 | fs02: 35

type Red

producer Bromar Wines

style Dry

winemaker Tinus Broodryk

wine of Western Cape

body Full

tasting notes

Wine Type: Natural dry red

Slightly wooded

Taste: Berry fruits, nuts

Red berries with almond nuances & soft tannins

Export only

ageing potential

Enjoy now, and carry on drinking it for the next 5 years.

blend information

100% Cabernet Sauvignon

food suggestions

Roasts, red meat and game.

in the vineyard

From the east facing slopes of Wellington

about the harvest

Date of Harvest: March 2012

Type of Harvest: Hand harvest

in the cellar

Fermented down in stainless steel De Francesci fermenter. Juice separated from maceration on 6° balling and fermented dry. Certain percentage of press juice is added to the free run juice

