

# BURGER FAMILY

## VINEYARDS

### Cabernet Sauvignon 2018

#### VITICULTURE

The Cabernet Sauvignon vineyards are planted on a northwest facing slope. The vineyards are trellised and under drip irrigation and were planted in 1998.

#### WINEMAKING

The grapes are picked at optimum ripeness at approximately 25 °Balling (Brix). After destemming and slight crushing the mash is taken to open concrete tanks for fermentation. During fermentation the temperature is regulated between 25-28°C and the cap regularly wetted by the traditional method of pushing the skins down into the must manually every two to three hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. It normally takes about five days to ferment dry and is then left on the skins for another two days before racking and pressing. The wine is then transferred to Stainless Steel tanks where French oak is induced in the form of staves and left to undergo malolactic fermentation and further maturation for 12 months.

#### THE WINEMAKER'S COMMENTS

A classic Cabernet Sauvignon, deep red in colour with lots of attractive berry fruit flavours. The nose shows lots of red and black fruit flavours which follows through on the palate together with black current and dark chocolate, ending with a good touch of toasted oak and soft juicy tannins.

#### FOOD PAIRING & SERVING SUGGESTION:

Pair with meats and pastas, especially barbecued rack of lamb and rump steak. Serve at room temperature (18°C).

#### WINE ANALYSIS

Residual Sugar:	3.4 g/l	Alcohol:	13.44 %	Total Acidity:	6.3 g/l
PH:	3.49	VA:	0.55 g/l	Total Extract:	34.1 g/l
Total SO <sub>2</sub> :	110 mg/l	Free SO <sub>2</sub> :	31 mg/l		

#### PACKAGING DETAILS

Bottle volume:	750ml
Case size:	6 x 750ml
Pallet size:	90 x 6 x 750ml
Case weight:	7.67 kg
Closure:	Stelvin (Screw-cap)

EAN 750ml Bottle Barcode:	6009673831601
EAN 6x750ml Case Barcode:	6009673831618

