

BURGER FAMILY

VINEYARDS

Cabernet Sauvignon 2018

VITICULTURE

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

WINEMAKING

The grapes are picked at optimum ripeness at about 25 °Balling (Brix). After destemming and slight crushing, the mash goes into open concrete tanks for fermentation. During fermentation, the temperature is regulated at 25 - 28 °Celsius and the cap regularly soaked 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 introduced in the form of staves and left to undergo malolactic fermentation and further maturation for 12 months.

WINEMAKER'S COMMENTS

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

FOOD PAIRING & SERVING

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

WINE ANALYSIS

Residual Sugar:	4.4 g/l	Alcohol:	13.46 %	Total Acidity:	6.2 g/l
pH:	3.47	VA:	0.60 g/l	Total Extract:	34.4 g/l
Total SO ₂ :	95 mg/l	Free SO ₂ :	21 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 (screwcap)

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



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