

## SOLIDUS CABERNET SAUVIGNON 2012

### 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 fermenters where traditional wine making methods are still implemented. 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 hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. It takes about five days to ferment dry and is then left on the skins for another day before racking and pressing. After malolactic fermentation starts the wine is transferred to 300 liter French oak barrels where it is left to mature for 12 months.

### TASTING NOTE

Ruby hued, this Cabernet Sauvignon offers red and black berries on the nose with a herbal nuance. The palate shows juicy ripe strawberry and mulberry flavour with some spice and liquorice adding complexity. The tannins are integrated and the wine fleshes out on a lengthy finish.

### ANALYSIS

Residual Sugar 3.1 g/l  
Alcohol 13.90 %  
Acidity 6.3 g/l  
PH 3.49  
VA 0.58 g/l  
Total Extract 33.7 g/l  
Total SO<sup>2</sup> 114 mg/l  
Free SO<sup>2</sup> 32 mg/l

