

Arabella Cabernet Sauvignon



Blend Information: 100% Cabernet Sauvignon
Alc: 14% vol, pH: 3.6, RS: 3.9 g/l, TA: 5.4 g/l
Appellation: Robertson Valley

Tasting Notes: *“Red cherry, raspberry, boysenberry, spice and chewy damson plums with vanilla framed oak and a supple palate come together as a soft, but balanced” fruit forward style*

Beverage Testing Institute Ratings:

World Wine Championships Award: Silver Medal; 89 POINTS

The Harvest:

Harvest Date: 15 March – 7 April
Yield Per Vine: (weighted average) 3 kg
Yield Per HA: (weighted average) 10 tonnes
Maturity Analysis at Harvest (weighted averages)
Brix: 25°-26°

In the Cellar:

Cabernet Sauvignon is picked mid March to first week of April. Once crushed the wine is pumped into fermentation tanks. Tailored pump overs are done twice daily during fermentation to obtain delicate fruit tannins and maximize flavours and colour extraction. Wine and skins then pumped into an airbag press with a central inflatable membrane. The entire outer cylinder of the press has drainage holes to speed up the process of pressing and increases the amount of juice extracted. Following the gentle pressing, the wine underwent malolactic fermentation in tanks. Wine is then put on French Oak for about 5-10 months to add softness and complexity to the wine.



