



*"Do you just make a Cab?"  
my friends would ask.*

## 2012 Cabernet Sauvignon

Cultivar : 90% Cabernet Sauvignon, 10% Shiraz  
 Situation : Paarl (Wellington) Bovlei Area  
 Altitude : 150m above sea level  
 Distance from sea : 75km  
 Soil type : Clovelly & Stony Glenrosa  
 Rootstock : Richter 101-14, R110-R99  
 Ages of vines : 16 - 20 years  
 Trellising : Vertical 5 & 6 Wire  
 Pruning : Traditional Style  
 Irrigation : Drip irrigation  
 Harvested : February 2012

Grape analysis: Acidity: 6.5 g/l pH: 3.65  
 Sugar: 25° B Yield: 8-10 Tons/Ha

### Winemaking Record:

Bottled: 1 July 2013

Wine Analysis : Alcohol : 13.50 by vol  
 Total acid : 6.1 g/l  
 pH : 3.45  
 Residual sugar : 3.8g/l

### Winemaker's Comment:

A combination of two separate lots of wine, one Cabernet Sauvignon and one Shiraz were blended to make this wine. Both the Cabernet Sauvignon and Shiraz were fermented separately before blending. Both wines saw 3-4 "pump-overs" daily. Both components went through Malolactic fermentation. The Cabernet received a combination of American & French oak staves for 6 months. The Shiraz was un-oaked. This 10% un-oaked Shiraz adds a bit a fruit to the nose and some additional length to this wine. In addition the Shiraz tones down some the "green tones" that young Cabernet tends to struggle with.

Maturation potential: 3 - 5 years

More information on [www.winesbybob.com](http://www.winesbybob.com)

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