

TERRY SEITZ INC.

Importers of Fine South African Wines

MINT CABERNET SAUVIGNON 2009



<u>APPELLATION</u>	Simonsberg-Stellenbosch
<u>SERVICE AREA</u>	Cabernet Sauvignon 0.5 hectares
<u>TERROIR</u>	This vineyard is planted on W-SW slope, 412 m above sea-level. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%
<u>BLEND</u>	Cabernet Sauvignon 100%
<u>VINEYARD AGE</u>	Cabernet Sauvignon 9 years
<u>DENSITY / BLOCK</u>	3000-3500 vines per hectare
<u>ROOTSTOCK</u>	Cabernet Sauvignon: 101-14
<u>SOIL-PREPARATION</u>	Mechanical preparation and adjusting of the pH with lime.
<u>HARVESTING</u>	By hand in picking baskets which get tipped in bins for transport to the cellar.
<u>DATE OF RIPENING</u>	11/03/2009
<u>BASIC CELLAR PROCEDURE</u>	Received the grapes during mid morning. Crushing and de-stemming commenced and then the mash is pumped into Marionette fermentation tanks where it was cold macerated for 3 days. Yeast was then added so that fermentation could start. Fermentation took place at between 20-30°C.
<u>PUMP-OVERS</u>	Aerated pump-over 4 times per daily and moving one times the volume of the tank with every pump-over
<u>MACERATION</u>	10-24 days
<u>PRESS</u>	Bucher Pneumatic press. The first press-wine went with the free-run and the next press-wine was kept separately and treated with the necessary fining agents.
<u>MALO-LACTIC</u>	Malo-lactic fermentation done in Stainless Steel tanks
<u>MATURATION</u>	Wine was aged for 20 Months in 40% new French oak barrels.
<u>BOTTLING</u>	14/01/2011
<u>TOTAL PRODUCTION</u>	3000 bottles * 750ml
<u>ANALYSIS</u>	Alc: 14.86 % R.S.: 2.09 g/l T.A.: 6.2 g/l pH: 3.72
<u>TASTING NOTES:</u>	A dark ruby red colour welcomes you to a complex nose filled with flavours of freshly cut mint, violets and cassis. These flavours follow through on a full palate that ends with a supple tannic structure.