



## Magnifica 2013



<b>Cultivar</b>	Cabernet Sauvignon 86%, Cabernet Franc 7%, Merlot 7%
<b>Origin</b>	Elgin
<b>Harvest date</b>	20 April Cabernet Sauvignon/ 27 March, Cabernet Franc/ 1 April, Merlot 27 March
<b>Yield</b>	7.1 t/ha
<b>Vineyard site</b>	North facing slope, with deep, well drained soil comprising ironstone fragments
<b>Analysis</b>	
Alcohol	13.50%
Total acidity	5.6 g/l
pH	3.65
Residual sugar	3.7 g/l
<b>Vinification</b>	The grapes were harvested at 24.2°B in the cool of the morning, and soaked on the skins for five days at 12°C for optimal flavour and colour extraction. The wine was fermented dry on the skins, then racked to French oak barrels for malolactic fermentation. Maturation took place in barrel for 11 months.
<b>Winemaker's comments</b>	An elegant, aromatic, cool climate Cabernet Sauvignon from Elgin; richly flavoured, with a sumptuous complexity and notes of dark chocolate, and dark berries. All rounded off with a soft velvety finish.