

Cabernet Sauvignon 2010



Wine: **Waterford Estate Cabernet Sauvignon**

Vintage: **2010**

Cultivars: 90% Cabernet Sauvignon, 5% Cabernet Franc, 5% Malbec

Type: Dry Red

Production Area: Stellenbosch

Bottling date: September 2012

Fermentation: Stainless Steel

Barrel Ageing: 24 months, 225 liter French oak, 40% new fill, 30% 2nd fill and 30% 3rd fill

Filtration: Bulk filtration prior to bottling

Analysis:

Alc vol %: 13.8

FSO₂: 34

RS g/l: 2.4

TSO₂: 92

TA g/l: 5.6

pH: 3.59

VA g/l: 0.68

Description:

Cedar wood, lead pencil and cassis. A classic Helderberg Cabernet Sauvignon showing characteristic stone earthy tones. Elegantly structured wine with a firm natural acidity to balance the finish. The wine will age and develop harmoniously for 6 to 12 years.