

DIEMERSDAL

Matys Cabernet Sauvignon/Merlot 2010



Origin:	Coastal Region; South Africa		
Blend:	75% Cabernet Sauvignon, 25% Merlot		
Analysis:	Alc:	14.25%	
	Total Acid:	5.9g/l	
	RS:	2.6g/l	
	pH:	3.57	
Terroir:	Slope:	North-facing slopes	
	Soil:	Deep red Hutton	
	Climate:	Moderate with cooling sea breezes from the Atlantic Ocean.	
Viticulture:	Yield:	7-9 t/ha	
	Trellising:	4 wire Perold	
	Age of vines:	7-26 years	
	Irrigation:	Dry-land conditions	

Oenology:

These grapes were harvested at full phenolic ripeness. The components were harvested and vinified separately. Fermented in open fermenters for 5-7 days at 24-28°C. Punch-throughs were done every 4 hours and then pressed at 5°B. 100% MLF completed spontaneously in tanks and racked into barrels.

Maturation:

12 months wood maturation in older 225L French oak barrels.

Winemaker's notes:

The Matys Cabernet Sauvignon/Merlot is a popular, modern-style and easy drinking wine that shows aromas of red ripe berries and hints of dark chocolate. It has a medium-bodied feel on the palate with subtle tannins. Spicy undertones complete this well balanced, well defined, fun and fruity wine. This wine will partner any occasion.

Food suggestions:

An ideal wine for all barbeque dishes as well as roast pork and spicy chicken kebabs.

Awards:

2009: 4 Stars - John Platter Wine Guide'10