

# SUTHERLAND

## VINEYARDS

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## Sutherland Cabernet Sauvignon 2013

The dark fruit flavours and cassis on the nose are a prequel to the refreshing sweet fruit and ripe tannins the palate delivers. The wine was aged in French oak barrels for 18 months and will reward cellaring.

### MATURATION

Good now, but will improve for 5 years.

### FOOD PAIRING

Red meat (especially game), strong cheeses.

### WINEMAKER'S COMMENTS

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### VITICULTURAL PRACTICES

Varietal	Cabernet Sauvignon
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2005
Plant density	2300 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	9.7 - 10.5t/ha
Irrigation	Supplementary drip
Vintage	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening the same time. It was a tough vintage for the winery crew.
Picking date	13 - 20th March 2013
Grape sugar	24.75 - 25 Balling
Acidity	5.2 - 6.5 g/l
pH at harvest	3.3 - 3.47

### WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 7 days, pressed and racked to barrel for malolactic fermentation. 18 months in 25% new oak, balance in older barrels. Wines were fermented separately.

### WINE DETAILS

Residual sugar	2.1 g/l
pH	3.54
Total acid	5.3 g/l
Alcohol	14.0 %
Maturation	2017 - 2022