



ALPHA CRUCIS

TASTING NOTES

Variety: Cabernet Sauvignon
Vintage: 2012

Vineyard:
100% single vineyard "Winery Old" block at Chalk Hill.

Colour:
Deep purple red with crimson hues.

Aromatics:
Perfumed nose of fine blackcurrants, violets and spice and a hint of roasted nuts.

Palate:
A textured, concentrated wine with layers of blackcurrant fruit and fine grained savoury tannins. Has nuances of roasted red peppers and bitter dark chocolate. Well balanced with a long lingering finish.

Cellaring:
Will reward cellaring for 5 to 8 years or more.



WINEMAKERS NOTES

The grapes were de-stemmed and then cold soaked in an open fermenter before starting the fermentation process. After a long skin contact the wine was pressed into French oak where it underwent malo-lactic fermentation. Each barrel is monitored individually throughout the 20 months of maturation. The aim is to allow the vineyard to express itself with minimal intervention.

TECHNICAL ANALYSIS

Alcohol: 15%
pH: 3.70
Total Acidity: 5.9g/l