PASCAL/SCHILDT

Technical Wine Sheets

Winery:	RADLEY & FINCH
Wine:	CABERNET SAUVIGNON
Vintage:	2017
Appellation:	WESTERN CAPE
Winemaker/Winegrower:	THINUS KRüGER
Harvest Notes:	The 2017 vintage followed a really good and wet winter, leading to a crop that was of high quality, especially in the dry land/unirrigated areas.
Cellar Notes:	Fruit was harvested during period from the end of February to the last week of March. Fermentation took around 10 days to complete, afterwards malolactic fermentation completed in stainless steel tanks. Maturation was in tank with French oak staves for 6 months, the final blend also includes 40% wines that was matured without any oak.
Tasting Notes:	Balanced entry reflects classical Cabernet Sauvignon flavours, dark berries, country herbs and a hint of red cherries. Medium weight palate displays an elegant and very approachable tannin.
Aging & Drinking Suggestions:	Ready to drink now, but will be good for the next five years. Will pair well with hearty dishes and BBQ.
Technical Notes:	
Soil	Various soil types (Koffieklip & Granite)
Acidity	5.3
pH	3.25
Residual Sugars	2.1
ABV	13.5
Barrel Maturation	No
Production (bottles)	24000