

DOMAINE COUTELIER

2012 CABERNET SAUVIGNON



*Mr Cabernet was smitten with Miss Sauvignon
A match made in Heaven, such jovial beings
Mr Cabernet, being Franc
Did the honourable and right
And along came the offspring Cabernet Sauvignon.*



Wine of Origin:
Stellenbosch

Analysis:

Alc: 15 %
TA: 5.9 g/l
PH: 3.68
RS: 2.2 g/l

The Domaine

Domaine Coutelier is situated on the 17th Century Devon Vale farm which was split into smaller portions in the 1950's. Grapes have been grown on this land for decades. Visible to the East are the mountains of Simonsberg, Groot Drakenstein, Jonkershoek, Stellenbosch, Helderberg with the Hottentots-Holland to the South, Paarl Rock and surrounding mountains to the North East, Durbanville Hills and Cape Town Suburbs to the North West.

Variety

100% Cabernet Sauvignon

Vineyards

The Cabernet Sauvignon is planted on a flat terrain at approximately 250m altitude with high potential Oakleaf (Oa1) soil, surrounded by gravely Oakleaf (Oa2) and Tukulu (Tu1) soils. There are three blocks planted with clones 46C & 15C. Vine rows run from South to North. Any winemaker will tell you, "It's all about the terroir"- the best wine is made in the vineyard. We emphasise good vineyard practices; pruning, leaf plucking and of course knowing when to pick are paramount. Averaging six tons per hectare of crop each year, Domaine Coutelier, aims to achieve a balanced crop with the emphasis always, always and always again on quality.

Winemaking

The grapes are fermented in open bin fermenters, in order to achieve maximum extraction, gently basket pressed and then aged in French Oak barrels from selected coopers for up to two years.

Tasting Notes

This rich and tangy wine, both elegant and balanced, combines full dark fruit with more complex elements such as cigar box and mocha tones. As with many wines, this one continues to improve after a day or so of opening. While the wine is already drinking well, a few years aging will certainly improve the experience.

Pairing

Ideal with white and red meats, traditional roasts, casseroles, cheese or very drinkable on its own or with dark chocolate.