



Lategan Oom Prop Cabernet Sauvignon Reserve 2015

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 14.29 | ph: 3.48 | rs: 2.7 | ta: 6.4

type Red

producer Bergsig Estate

style Dry

winemaker De Wet Lategan

wine of Breedekloof

tasting notes

This Cabernet Sauvignon is an elegant wine with a deep garnet colour. Traditional cigar box and blackcurrant flavours are complemented by complex layers of rich dark- spice smokiness that developed during months of maturation in new French Oaks Barrels.

ageing potential

Harmoniously integrated tannins make it accessible now, but it is structured well enough for 5+ years maturation.

blend information

100% Cabernet Sauvignon

food suggestions

Enjoy with roasts and hearty flavourful casseroles.

in the vineyard

The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

Temperatures during Spring are low resulting in slower ripening.

about the harvest

Harvest usually starts 2 - 3 weeks later than other wine areas.

in the cellar

Mediterranean climate with \pm 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes.

Matured in 300 litre barrels to create a wine with soft tannins