



THIERRY & GUY  
**FAT *bastard***

## CABERNET SAUVIGNON 2012

The Fat Bastard Cabernet Sauvignon was made from carefully selected grapes with the aim to produce a wine with pure fruit character.

### WINEMAKING

The grapes were harvested from various vineyards and fermented separately in open and close top fermenters. The tanks were mixed once daily via a short pump over and once fermentation was in full swing the tanks were punched down or pumped over through the skin cap three times a day to ensure optimal extraction of colour, aromatics and structure. The wine was fermented dry on the skins and pressed off and left on the lees through-out Malolactic fermentation. The wine was aged for 16 months on French and American oak.

### WINEMAKERS COMMENTS

A deep ruby red wine with firm integrated tannins. Rich ripe fruit of black currant, blackberries with a hint of chocolate and vanilla on the nose and palate.

Region	Robertson
Winemakers	Jacques Roux
Alcohol	13,62%
Ph	3,38
Total Acidity	6,5
Residual Sugar	6,3
Oak Maturation	16 months
Cellaring Potential	3 - 5 Years
Serving Temperature	12° - 14°C



### CERTIFICATIONS



1 Constitution Road PO Box 37 Robertson 6705  
Tel +27 (0) 23 626 8817 Fax +27 (0) 23 626 6807



[www.RobertsonWinery.co.za](http://www.RobertsonWinery.co.za)