



## Cabernet Sauvignon

1997

Origin: Stellenbosch

Wards: Jonkershoek Valleyle ro

Blend:

Maturation:

Viticulture:

Winemaking: Fermentation in open fermentors. Manual plunging and pumping juice

over the mash for 6 days. Maturation over a period of 12 months in

second fill French Neverre barrels.

**Tasting Notes:** Intense deep red/purple colours. Mouthfilling fruitiness yet full bodied

with firm structure. Optimum maturity in five years from vintage.

**Analysis**: 13% 3.58g 6.5g 1,7g/l (dry)

## Accolades:

Silver Winner – The
International Wine and Spirit

Competition

· Gold Diploma - ExpoVina

(Internationale Wein-

Prämierung)in Zurich, 1999.