



## Cabernet Sauvignon

## 1999

Origin:	Stellenbosch				
Wards:	Firgrove				
Blend:	100% Cabernet Sauvignon				
Maturation:	12 months barrel maturation in French Neverre oak (40% new)				
Viticulture:	-				
Winemaking:	Five days fermentation in open tanks with temperature control and regular manual plunging and pump-overs. The malo-lactic fermentation occurred in lined concrete tanks.				
Tasting Notes:	Remarkably aromatic and forthcoming bouquet with fine oak and typically ripe berry flavours. Hints of cedar and spice. On the palate the wine is medium to full bodied with ample fruitiness.				
Analysis:	13.07 % vol	3.70	5.5 g∕l	2.0 g/l (Dry)	

## Accolades:

• Silver Medal at the ExpoVina

(Internationale Wein-

Prämierung)in Zurich, 2001.

