



2001

Origin:	Stellenbosch
Wards:	Jonkershoek, Muldervlei
Blend:	100% Cabernet Sauvignon
Maturation:	18 months barrel maturation in French oak.
Viticulture:	-
Winemaking:	Five days maceration in open tanks with temperature control and regular manual plunging and pump-overs.
Tasting Notes:	Spicy oak and ripe cherry flavours are balanced by soft, elegant tannins with firm structure and a long lingering aftertaste. Should benefit from a further 5 years of maturation, but also quite enjoyable at the moment.
Analysis:	13.55% vol 3.6 6.21 g/l -

Accolades:

• John Platter 4½ stars

CABERNET SAUVIGNON