



Cabernet Sauvignon

2004

Origin:	Stellenbosch
Wards:	-
Blend:	100% Cabernet Sauvignon
Maturation:	18 months barrel maturation in French oak (30% new)
Viticulture:	-
Winemaking:	Five days fermentation in open tanks with temperature control and regular manual punch-downs and pump-overs. The malolactic fermentation occurred in lined concrete tanks.
Tasting Notes:	Spicy oak complemented by ripe cherry and mint-chocolate flavours. These elements are mirrored on the palate and enhanced by the velvety mocha undertones. An elegant, well balanced wine with soft, supple tannins, a firm structure and lingering, succulent finish. Benefiting from ten years of maturation, this wine has now reached the perfect time to enjoy.
Analysis:	14.11 % 3.73 6.6 g/l 1.9 g/l (Dry)

Accolades:

• John Platter - 4 stars

