



Cabernet Sauvignon

2005

Origin: Stellenbosch

Wards:

Blend: 100% Cabernet Sauvignon

Maturation: 18 months barrel maturation in French oak (30% new)

Viticulture:

Winemaking: Five days fermentation in traditional open tanks with regular manual

plunging and pump-overs.

Tasting Notes: Classical Cabernet style with ripe cherry flavours and a touch of mint,

complemented by spicy oak. The soft, supple tannins are balanced by a firm acidity and layers of juicy fruit on the mid palate. This wine shows a rich

structure and complexity with an appetising, long finish.

Analysis: 14.38 % vol 3.7 6.3 g/l 1.8 g/l (Dry)

Accolades:

- John Platter 4½ stars
- · South African Airways -

Premium Class selection

