



Cabernet Sauvignon

2003

Origin: Stellenbosch

Wards:

Blend:

Maturation:

Viticulture:

Winemaking: Five days maceration in open tanks with temperature control and regular

manual plunging and pump-overs. 18 months barrel maturation before bottling. Spicy oak and ripe cherry flavours, balanced by soft, elegant tannins with firm structure and a lingering, succulent aftertaste. Should benefit from a further 5

years of maturation, but also quite enjoyable at the moment.

Tasting Notes:

Analysis: 14.47% vol 3.58 7.0 g/l -

Accolades:

• John Platter 4½ stars

