



2004 Cabernet Sauvignon

Technical details:

Varietal:	100% Cabernet Sauvignon
Alcohol:	14,0%
Total acidity:	6,0 g/l
pH:	3,7
Residual sugar:	2,0 g/l

Tasting notes:

The grapes for this wine were picked in the middle of March. Like all our other vineyards no irrigation is used and we make use of only our God given terroir. Roots are anchored in deep red clay to protect the plant against any abnormal growing conditions. This is South-Africa's prime Cabernet Sauvignon country and it is our most consistent performer. The vineyards are situated on a north western slope about 230 meters above sea level. Average yield for the last 7 years have been about 40 hl per hectare. The grapes are handpicked. Soft crushing and destemming is done. The juice is immediately inoculated with a preferred yeast culture. Warm fermentation allowed for good extraction of colour and tannin. It was fermented in small 4 ton stainless steel open fermentation tanks. Manual punch downs were used for extraction. 10–12 days skin contact before pressing. The wine was in French Oak Barrels for \pm 14 months. Medium colour is well supported by classic Cabernet Sauvignon characteristics. Cassis with hints of rhubarb, green paprika and mint is well supported by good elegant tannins. Medium bodied, the wine is not over extracted and the finish is long and savoury. An elegant beauty without too much wood influence or sweetness. Will complement any casserole, beef or meaty dish. Enjoy now or keep up to 4 – 5 years after vintage.