



2005 Cabernet Sauvignon

Technical details:

Varietal:	100% Cabernet Sauvignon
Alcohol:	14.0%
Total acidity:	6.1 g/l
pH:	3.77
Residual sugar:	3.0 g/l

Tasting notes:

The grapes for this wine come from 7-10 year old unirrigated vineyards on our farm. We usually harvest Cabernet Sauvignon towards the end of March. Handpicked grapes are gently destemmed, crushed and hand sorted with the latest modern equipment. We only ferment Cabernet Sauvignon in 5 ton open fermentation tanks with traditional “pigeage” to gently extract flavour and colour. We inoculate with a specific yeast culture and fermentation and maceration will last between 8 and 10 days. The wine spent 12-13 months in small French oak barrels and was lightly filtered before bottling. A classic Cabernet Sauvignon with medium colour and good varietal character. Aromas of spice, nutmeg, leather and hints of cassis. A medium bodied wine with quite young tannins and complex almost earthy tannins. No sweetness or oak characters with a good lingering aftertaste. Drink within 3–5 years after the vintage.