

Douglas Green Cabernet Sauvignon 2003

Colour: Medium depth ruby with a garnet rim

Nose: Rich fruitcake and sun ripened tomato aromas well supported by a complexity of black berries, tobacco, nuts, violets and spicy vanilla undertones.

Palate: Smooth, full-bodied entry with intense juicy black berry fruit flavours that are in perfect harmony with the well defined yet restrained tannins and seamless wood.

Overall: A medium to full-bodied wine with a pleasing structure allowing early accessibility yet potential to integrate further and develop further complexity within the next 2 to 5 years.

Grilled fillet, rump or sirloin with full flavoured pepper sauces, roasted red meat with gravy, oxtail, lamb shanks and matured full flavoured cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : **alc** : 14.04 % vol **rs** : 5.0 g/l **pH** : 3.62 **ta** : 5.06 g/l **va** : 0.55 g/l **so2** : 110 mg/l **fso2** : 45 mg/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant

pack : Bottle

in the vineyard : Grapes are selected from defined areas of the Cape for terroir specificity and varietal style.

in the cellar : Grapes are vinified separately in 6 cellars where our oenologist has strictest control over every process. Blending across vineyard sites is crucial in producing this top quality fruit driven style.

