

## Douglas Green Cabernet Sauvignon Merlot 2003

---

### Michelangelo Awards 2006 - Gold Medal

Colour: Rich ruby red with a gradation a lighter strawberry edge

Nose: A generous melange of ripe black cherry and mulberry aromas with layers of dark chocolate, nuts and violets.

Palate: Medium bodied and mouth filling expressing the intensity of luscious black berries from the Cabernet Sauvignon well rounded with ripe plummy flavours from the Merlot. Well structured with smooth tannins and subtle oak integration.

Overall: An easy drinking medium bodied wine expressing the virtues of both varieties in a pleasing well-balanced blend.

Enjoy on its own or with red meat stews and casseroles, grilled steak, pastas with tomato based sauces, ostrich and matured cheeses.

---

**variety :** Cabernet Sauvignon | Cabernet Sauvignon, Merlot

**winery :** Douglas Green Wines

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 13.83 % vol   rs : 3.5 g/l   pH : 3.75   ta : 5.22 g/l   va : 0.2 g/l   so2 : 120 mg/l   fso2 : 46 mg/l

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

**pack :** Bottle

---

Michelangelo Awards 2006 - Gold Medal

---

**in the vineyard :** The grapes are sourced from defined areas of the Cape Pin-pointed for terroir specificity and fruit driven varietal expression required for this blend.

**about the harvest:** Harvesting is at full phenolic ripeness (24°Balling).

**in the cellar :** Varieties are fermented separately on the skins for 7 days at the selected cellars where our oenologist has the strictest control over every process. Malolactic fermentation takes place on French oak staves, after which the wine is left on the wood for a further 3 months. After judicious blending for ultimate balance and expression of each variety, the wine is left to settle and integrate for a few months prior to bottling.

