

Savanha Cabernet Sauvignon 2003

Beautiful, polished dark ruby in colour with complex aromas of tobacco, leather and berry fruit. These follow through on the rich, velvety palate, where they are joined by caramel flavours and supported by soft tannins. A mouthfilling wine, ending in a lingering, nutty finish.

Serve with subtly spiced red meat, poultry or pasta dishes.

variety : Cabernet Sauvignon |

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Darling

analysis : **alc** : 13.98 % vol **rs** : 3.5 g/l **pH** : 3.45 **ta** : 6 g/l

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

pack : Bottle

ageing : Enjoy now or within 3 to 8 years from harvest.

in the vineyard : Trellised, 8-year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes grown in selected vineyard blocks were picked at between 25 and 25.5 Balling.

in the cellar : Cold soaking for 2 to 3 days at a temperature of 13 to 14 Celsius ensured optimum extraction of colour and fruit flavours. Following fermentation, specific tanks were selected to undergo malolactic fermentation in oak barrels. Maturation in a combination of American and French oak barrels intensified the flavours and added complexity and finesse. The wines from specially selected barrels were then blended to create this unique wine.

