

Devon Hill Cabernet Sauvignon 2003

Veritas 2006 - Silver

Veritas 2005 - Bronze

Complex earthy, meaty, pencil lead and forest floor aromas, with hints of crushed eucalyptus leave, wrapped in prune flavours. This is a fleshy wine: made from full-ripe fruit, high in extract, mouth-filling and full of texture.

Delicious with roast chicken, steak, creamy pasta and spare ribs.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Devon Hill Winery

winemaker : Theo Brink

wine of origin : Coastal

analysis : alc : 14.20 % vol rs : 2.50 g/l pH : 3.57 ta : 5.78 g/l

type : Red style : Dry body : Full taste : Fruity wooded

pack : Bottle

Veritas 2006 - Silver

Veritas 2005 - Bronze

in the vineyard : As the Valley lies less than 20 km from the False Bay coast, it is greatly affected by the cool south sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwest winds, which result in most of the Valley's 750 mm of annual rainfall.

Soil: Deep red, decomposed Granite soil

Trellising: Hedged (Perold system)

about the harvest: The grapes were selected and harvested by hand at 25-26 °B.

Yield: 6 Tons/ha

in the cellar : A pure yeast culture was added, during fermentation it was pumped over frequently until it was dry. After malolactic fermentation was completed, the wine was racked twice before maturation in 300 litre new French oak barrels for 12 months.

