

Marklew Cabernet Sauvignon 2003

Swiss International Air Lines Wine Awards 2006 Seal of Approval
Swiss International Air Line Awards 2005 - Silver

Elegantly modern style, classic blackcurrant and spice bouquet, rich, deep palate with good fruit and oak balance.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Marklew Wines
winemaker : Duan Brits
wine of origin : Coastal
analysis : alc : 13.78 % vol rs : 2.5 g/l pH : 3.4 ta : 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Swiss International Air Lines Wine Awards 2006 Seal of Approval
Swiss International Air Line Awards 2005 - Silver

ageing : Can be enjoyed now but will improve with bottle age and can still be drunk 10 years from vintage.

about the harvest: Cabernet Sauvignon 2003 was hand picked, sorted and vinified from a selection of dry land old bush vineyards and younger trellised vines to give more complexity. Grapes were picked at optimum ripeness to ensure a full-bodied wine with good fruit and ripe tannin structure.

in the cellar : Fermentation: long fermentation and maceration to extract fruity flavours and colour. Our Cabernet Sauvignon was lightly pressed in a traditional basket press.

Oaking: the old bush block vineyard received new French and American barrels for 12 months while the younger trellised vineyard received oaking from second fill French barrels for 12 months. Final blend: 40% new, 60% second fill barrels.

