

Furstenburg Cabernet Sauvignon 2003

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"

This wine is a tribute to the exceptional 2003 vintage. Dark and intense, with an abundance of mulberry/blackberry fruit produced from ripe healthy grapes. After fermentation and extended maturation on the skins, the wine was put into new French oak barrels for 18 months before bottling. This classic full-bodied Cabernet with a lengthy berry palate finishes with a typical Cabernet profile supported by soft tannins. The wood maturation adds to the complexity and future development of the wine.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Furstenburg

winemaker :

wine of origin : Coastal

analysis : alc : 13.88 % vol rs : 2.74 g/l pH : 3.6 ta : 5.8 g/l va : 0.56 g/l

type : Red wooded

pack : Bottle

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"Ripe red and black cherry notes leap out of the glass, followed by a hint of mint, cassis, a touch of tobacco and sweet vanilla. Smooth across the palate with ripe, supple tannins. Good backbone and layers of developing fruit flavours. An excellent wine: gentle, agreeable, versatile." - Dave Hughes

ageing : Already very accessible but will improve with careful cellaring for up to 10 years from time of harvest.

in the vineyard : Soil type: Deep red Clovelly

Age of vines: 17 years

Harvest date: 50% February 2003; 50% March 2003

Yield per hectare: 6 tons

about the harvest: The grapes were harvested at 25.5° Balling.

in the cellar : Length of fermentation: 3 weeks on skins

Cellar maturation: 18 months in 100% new French oak

