

De Leuwen Jagt Cabernet Sauvignon 2003

Rich fruit flavours with hints of tobacco and dark chocolate combine to stunning effect in this fullish-bodied wine. A great partner for meat casseroles and venison dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 3.3 g/l pH : 3.91 ta : 5.3 g/l va : 0.53 g/l so2 : 89 mg/l fso2 : 33 mg/l

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

pack : Bottle

in the cellar : The grapes are crushed and transferred to fermentation tanks where they are pumped over regularly. After alcoholic fermentation the wine is racked and the skins are gently pressed. The tanks are inoculated with malolactic bacteria to complete the secondary fermentation. After maturation of some months the wine is blended and sterile filtered prior to bottled.

