

Golden Kaan Cabernet Sauvignon 2004

The wine shows good varietal characteristics with upfront cherry fruit which is in perfect balance with oaky vanilla flavours, due to careful maturation in oak. Excellent follow-through on the palate where the soft/ripe tannins linger on the senses. The wine has a good acid structure that balances well with the tannic structure and contributes to its elegant finish.

Ideal with ostrich steak, grilled rosemary-flavoured lamb, oxtail and steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Golden Kaan

winemaker : Sterik de Wet

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.89 g/l pH : 3.52 ta : 5.72 g/l

type : Red

pack : Bottle

ageing : Ready for immediate enjoyment but will mature well for up to 3 years.

in the vineyard : Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600 - 800 mm or rain per year.

Soil: Table Mountain sandstone and Malmesbury shale.

in the cellar : Healthy full-ripe grapes harvested and fermented dry on the skins. After malolactic fermentation matured in 300 litre French oak barrels for 9 months.

