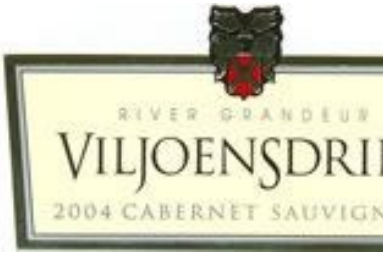
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Viljoensdrift River Grandeur Cabernet Sauvignon 2004

Dark, ruby colour, with a deep purple tint and sweetish plum aromas. It has a rich mouth feel, with a dry finish and flavours of ripe fruit, dark chocolate and blackberries.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Viljoensdrift Wines and Cruises
winemaker : Fred Viljoen
wine of origin : Breede River
analysis : **alc :** 13.94 % vol **rs :** 2.9 g/l **pH :** 3.88 **ta :** 6.2 g/l **fso2 :** 26 mg/l
type : Red **style :** Dry **wooded**

ageing : Drink now or in 5-6 years.

in the vineyard : Often regarded as the worldâ€™s premium red variety as it is able to grow under a large variety of conditions and still retain its varietal characteristics. Tannins are firm and gripping when young and can provide a strong puckering sensation that diminishes with age to give a fine grain full mouth feel.

100% Cabernet Sauvignon from an eight-year-old vineyard on calcium Karoo soils.
Yield 9 tons per hectare.
Clone: CS1

Spur pruning began in July, followed by shoot thinning in October, which left an average of three shoots per spur. As the canopies developed the unevenness that occurred during and shortly after budding disappeared (also aided by the correct tipping actions). Lots of bunches were removed to achieve even bunch ripening.

about the harvest: Harvested at 26Â° B. Harvested by machine at physiological ripeness by assessment of the colour of the skins and seeds.

in the cellar : Fermented in open cement fermenters for 8 days. Pumped over and punched down on a daily basis to ensure less tannin as well as softer tannins. Pressed at 4Â°B. Malolactic fermentation took place in French oak barrels before bottling.