

Goue Vallei Cabernet Sauvignon 1998

This full-bodied Cabernet Sauvignon has a lovely deep, plum colour, a new-oak sweetness and typical Cabernet soft berry taste.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery :

winemaker : Johan Delport

wine of origin : Olifantsrivier

analysis : alc : 12,67 % vol rs : 2.0 g/l pH : 3.68 ta : 6.1 g/l

type : Red

ageing : The wine will age well over the next five to eight years.

in the vineyard : This noble variety does well on the high plateaux of the Olifants River Mountains.

about the harvest: In the Southern hemisphere summer lasts from December until the end of February. The harvesting season begins mid-January and lasts until mid-April. Cabernet Sauvignon is a late harvesting variety and these grapes were harvested late February to mid-March.

in the cellar : Following eight days of skin contact in a rotortank to obtain the desired coloured and flavour, fermentation continued under controlled conditions at 25Â°C. The wine is aged in new Nevers oak casks of 500 liter for twelve months.

