

## Rooiberg Cabernet Sauvignon Reserve 2004

This flagship wine of our Reserve Selection is a rich intense wine with a beautiful deep ruby color. Careful maturation in French oak for 18 months ensures a dimension of discreet dark chocolate and coffee richness of the palate.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Rooiberg Winery

**winemaker :** Eduard Malherbe

**wine of origin :** Robertson

**analysis :** alc : 14.29 % vol    rs : 2.5 g/l    pH : 3.68    ta : 6.1 g/l

**type :** Red    **wooded**

**pack :** Bottle

**about the harvest:** Grapes harvested from a selected vineyard.

**in the cellar :** Harvested at optimum sugar levels to obtain all the best fruit flavours, de-stemmed, crushed into rototanks. Cold soaking for 2 days. Fermented at 26-28°C until dry. Left on skins for 2-4 days after dry, pressed, malolactic fermentation in stainless steel tanks. Ageing in new French oak (225lt) barrels for 18 months .  
Bottled: December 2004

