

Longridge Cabernet Sauvignon 2003

Veritas 2006 - Bronze

International Wine & Spirit Competition 2006 - Silver

Gold medal at Mundus Vini 2006, Germany

International Wine & Spirits Competition 2006, UK - Silver

John Platter 2006 - 4 Stars

International Wine Challenge 2005 - Seal of Approval

Veritas 2005 - Silver

Dark red plum in colour, with a youthful purple edge. On the nose classic black berry fruit combines with enticing layers of vanilla, caramel and a hint of smokiness. The mouth-filling, fruity palate rewards with an abundance of berry flavours and the wine is beautifully balanced with a firm structure that promises excellent maturation potential.

Red meat, especially venison is recommended.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Longridge Wine Estate

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.4 g/l pH : 3.4 ta : 6.2 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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ageing : Enjoy now and within 8 to 12 years from harvest.

in the vineyard : Climate: Average temperature - Summer 28Â°C, Winter 19Â°C

Annual rainfall: 930 mm

Proximity to ocean: 20 km

Soil: Hutton, Clovelly and Glen Rosa

Trellised, 8-year-old vines planted on southwest-facing slopes overlooking False Bay yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 to 8 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 24.6Â° Balling, meticulously sorted, gently crushed and cooled down to 12Â°C.

