

KWV Reserve Cabernet Sauvignon 2002

Michelangelo Awards 2005 - Silver Medal

International Wine Challenge 2005 - Silver

Veritas 2005 - Silver

Dark, ripe and intense with a firm tannic backbone and plenty of black-berry, plum and spicy currant flavours, picking up cedary spice, oak and tobacco notes. Complex and concentrated, but still a bit reined-in.

Definitely red meat, preferably roast beef, well-hung game, goose or duck. Mature cheddar cheese too.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : KWV Classic Collection

winemaker :

wine of origin : Paarl

analysis : alc : 13.58 % vol rs : 1.9 g/l pH : 3.57 ta : 6.6 g/l

type : Red wooded

pack : Bottle

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ageing : Best from 2004 through to 2008.

in the vineyard : Climate: Vineyards are situated on approximately 80cm deep gravely/sandy soils with under laying clay. These duplex soils contributes to balanced growth and the under laying clay acts as a water reservoir.

Soil: Deep red, hutton and clovelly soils.

about the harvest: Specially selected grapes were harvested at full ripeness of 24.5° Balling.

in the cellar : The must was inoculated with a pure yeast strain and fermented dry on the skins at a temperature of 26 - 28°C. The wine was matured in new 300L oak barrels for 16 months before being blended and bottled.

