

DeWaal Cabernet Sauvignon 2002

An intense Cabernet Sauvignon, bursting with flavour. Deep colour. Flavours of cigars, black berries and plums. Well-integrated tannins. Long, dry finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : De Waal Wines

winemaker : Daniël de Waal

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 3.0 g/l **pH** : 3.65 **ta** : 5.8 g/l

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

pack : Bottle

ageing : 10 - 15 years

in the vineyard : Location: Midway up on south facing slopes

Soil Type: Gravel & loam

Age of Vines: 16 years

Rootstock: R 99

Trellising: 3-wire hedge

about the harvest: Harvest Date: 17 February 2002

Sugar level at Harvest: 24° Balling

Yield: 7 tons / hectare

in the cellar : Length of Fermentation: 14 days

Cellar Barrel Maturation: 18 months 225-litre French barriques (40% new, 60% second fill)

Bottling Date: February 2004

Production: 250 cases

Market Release Date: Winter 2005

