

Savanha Reserve Cabernet Sauvignon 2004

John Platter 2006 - 3.5 Stars

Veritas 2005 - Bronze

This wine is not available in South Africa

Dark plum in colour with complex aromas of ripe black plum, black berry fruit, sweet caramel and whiffs of cigar box. The fruit is also present on the mouth-filling, creamy palate and the wine is beautifully balanced, rewarding with a lingering finish.

Serve with subtly spiced red meat, poultry or pasta dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 2.71 g/l pH : 3.58 ta : 5.34 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

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ageing : Enjoy now and within 5 to 7 years from harvest.

in the vineyard : Average Temperature: Summer - 12°C; Winter - 14.5°C

Annual Rainfall: 780mm

Proximity to Ocean: 22km

Soil: Oakleaf, Fernwood and Estcourt

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

about the harvest: Grapes grown in selected vineyard blocks were picked at 25°C Balling.

in the cellar : Cold soaking for 2 to 3 days at a temperature of 13°C to 14°C ensured optimum extraction of colour and fruit flavours. Following fermentation, specific tanks were selected to undergo malolactic fermentation in oak barrels. Maturation in French oak barrels intensified the flavours and added complexity and finesse. The wines from specially selected barrels were then blended to create this superb wine.

