

Savanha Cabernet Sauvignon 2004

John Platter 2006 - 3.5 Stars

The wine is deep, intense ruby red. Sweet berry fruit is primarily. Caramel whiffs that's gentle and inviting. The multi-dimensional nose shows good integration of the fruit with the oak, especially the soft touches of tobacco. The palate is soft and easy accessible with touches of smokiness. The well-balanced fruit on the palate is supported by good, soft tannins.

Serve with red meat dishes such as venison or strong, mature cheese.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Cabernet Franc

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.5 ta : 5.2 g/l

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

pack : Bottle

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ageing : Enjoy now or within 3 years from harvest.

in the vineyard : Average Temperature: Summer 22.5Å°C; Winter 15Å°C

Annual Rainfall: 750mm

Proximity to ocean: 35km

Soil: Tukulú, Oakleaf

5 Wire Perold-trellised vines that are 9 years old and planted on Southeastern slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: The grapes were handpicked at 24.5Å° - 25.5Å° Balling and selected before de-stemming. The crushed grapes are chilled down to 14Å°C prior to fermentation in stainless steel tanks.

in the cellar : During fermentation, colour, flavour and structure are extracted during daily pump-overs. After fermentation, a percentage of the wine will undergo Malolactic fermentation on French oak staves and the other portion without any oak, focussing on fruit preservation. Selection of tanks, which contains the targeted characteristics, will be made, the wine will be blended and fined. After 6 months of maturation and integration, the first volume will be bottled sterile. The wine is blended with 90% Cabernet Sauvignon and 10% Cabernet Franc.

