

## Bianco Cabernet Sauvignon 2004

Veritas 2006 - Bronze

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Decanter 2006 - Bronze Award

Wine & Spirits Asia Challenge - Bronze Medal

Filled with aromas of black berries and hints of vanilla and mint. Good follow through on the palate with long lingering flavour.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : De Heuvel Wine Estate

**winemaker** : Toni Bianco

**wine of origin** : Tulbagh

**analysis** : alc : 12.02 % vol   rs : 2.5 g/l   pH : 3.74   ta : 6.2 g/l   va : 0.76 g/l   so2 : 99 mg/l   fso2 : 39 mg/l

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

**pack** : Bottle

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**in the vineyard** : Appellation: Cape Coastal Region

Area planted: 5.5 HA

Age of vines: 15 years

Rootstock: Richter 100, 101/14

Trellis system: Double Perold

Irrigation: Supplementary Drip

Vine density: Tram Line 3m x 1.2 x 1.5

Climate: Mediterranean

**in the cellar** : Crushing/Destemming: Destemmed / crushed

Tanks (type): Stainless Fermenter

Fermentation protocol: Tank 25-28°C, 7-10 days (Vessel, temperature, duration)

Malolactic (y/n): Yes

Lees contact / battonage: 5 Days

Barrel ageing: 12 months

Oak type, % of blend, duration: 80% French, 20% U.S.A. oak

Other method of oak maturation (Chips etc): No

Fining: No

Filtration: Sterile

Stabilisation: No

