

Beau Joubert Cabernet Sauvignon 2002

Swiss International Air Lines Wine Awards 2006 – Seal of Approval

A deep garnet colour with the nose honeyed with plum and jammy blackcurrant fruit. Red berry flavours offers a strong follow through with layers of structure and depth of soft ripe tannins and full palate at the end. Well balanced between wood, alcohol and acidity. This was achieved through barrel maturation of approximately 12 months in a combination of 1st, 2nd and 3rd fill barrels.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Jannie Joubert

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.97 ta : 5.60 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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ageing : Enjoy now or cellar for 7+ years.

in the vineyard : These grapes come from four (4) Separate blocks of vines with the oldest being approximately 30 years of age; spreading just over 9 hectares or 22.5 acres.

