

## Boland Cabernet Sauvignon 2004

A well-rounded wine with complex flavours of blackcurrants and herbs, which are well balanced with the tannins and soft oak flavours.

Perfect to enjoy with most red meat dishes.

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

**winery** : Boland Cellar

**winemaker** : Altus le Roux & Team

**wine of origin** : Coastal

**analysis** : alc : 14.2 % vol   rs : 3.2 g/l   pH : 3.52   ta : 6.0 g/l   va : 0.46 g/l   so2 : 106 mg/l   fso2 : 50 mg/l

**type** : Red

**pack** : Bottle

Vino Ljubljana 2003 â€” Slovenija:  
Cabernet Sauvignon 2000 â€” Gold

Veritas Awards 2002: Nederburg, Paarl, RSA:  
Boland Cabernet Sauvignon 2000 - Gold

South African Airways Wine List 2002: International  
Boland Cabernet Sauvignon 2001 â€” Economy Class

Vino Ljubljana 2002: Ljubljana, SLOVENIA:  
Boland Cabernet Sauvignon 1999 â€” Gold â€” WORLD CHAMPION

Concours Mondial de Bruxelles 2002: Brussels, BELGIUM: Boland Cabernet Sauvignon 2000 â€” Gold

Vinandino 2001: Mendoza, ARGENTINA:  
Boland Cabernet Sauvignon 1999 â€” Gold

International Wine and Spirits Competition 2001: London, UK  
Boland Cabernet Sauvignon 1999 â€” Gold  
Warren Winiarski Trophy â€” BEST CABERNET SAUVIGNON

Medaille d'Or Monde Selection 2001: Brussels, BELGIUM: Boland Cabernet Sauvignon 1999 â€” Gold

Michelangelo Awards 2001: Johannesburg, RSA:  
Boland Cabernet Sauvignon 1999 - Double Gold

South African National Young Wine Show 2001: Paarl, RSA: Boland Cabernet Sauvignon 2001 â€” Gold

Veritas 2000: Paarl, RSA:  
Boland Cabernet Sauvignon 1999 - Double Gold

SAA Wine Awards 1999: Johannesburg, RSA:  
Boland Cabernet Sauvignon 1998

South African National Young Wine Show 1999: Paarl, RSA: Boland Cabernet Sauvignon 1999 - Gold

Paarl Young Wine Show 1999: Paarl, RSA: Boland Cabernet Sauvignon 1999 â€” Gold

Vino Ljubljana 1997: Ljubljana, SLOVENIA:  
Boland Cabernet Sauvignon 1994 â€” Gold

**in the vineyard** : Average age of Vine: 14 years

Method of Harvest: Handpicked

Harvest Date: Beginning to mid March

Climatic region: Paardeberg

Yield: 6 tons per hectare

Soils: Deep yellowish brown gravelly soils



Altitude: 160 - 180m above sea level

Trellis: 5-wire hedge

Pruning: Spur pruned

**in the cellar** : Selected the healthiest grapes. Fermented in tanks until dry. The wine is racked, the skins are pressed and malo-lactic fermentation is completed. The wine matured in new small American and French oak barrels for twelve months.