

Tier 3 - Makana Reserve Range Cabernet Sauvignon 2005

Veritas 2006 - Bronze

International Wine Challenge 2006 - Seal of Approval

Classic Cape Cabernet Sauvignon with juicy blackberry fruit, dark chocolate undertones and gentle tannin structure. French oak and fruit are well integrated creating a soft easy drinking wine.

A good accompaniment to grilled or roasted meats, skewered kebabs and soft cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.00 g/l pH : 3.63 ta : 5.11 g/l

type : Red wooded

pack : Bottle

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ageing : Maturation potential: 4 - 6 years

in the vineyard : Soil type: Lime rich / alluvia

Age of vines: 6 - 12 years

Trellising: Vertical three wire

Yield: 8 - 10 tons/ha

Irrigation: Drip

about the harvest: Picking date: Mid - End March

Grape sugar: 24° Balling

Acidity: 6.0 g/ltr

pH at harvest: 3.6

in the cellar : Fermentation temperature: 26 - 28°C

Method: Three daily pump-overs. Malolactic fermentation was completed in oak.

Wood ageing: 20% French oak - wine matured for a period of 8 months.

