

## Grande Provence Cabernet Sauvignon 2004

The AWC Vienna International Wine Challenge 2007 - Gold Medal  
2007 Decanter World Wine Awards â€” Bronze Medal  
2007 International Wine Challenge â€” Bronze Medal  
2007 Swiss International Air Lines Wine Awards â€” Seal of Approval  
Veritas 2006 - Silver

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class  
Michelangelo Awards 2006 - Silver Medal

Swiss International Air Lines Wine Awards 2006 - Bronze

Violets, mint and dark fruit aromas on the nose. The palate is well rounded with blackberry and cherry fruit flavours complemented by soft, ripe tannins. A juicy, concentrated wine with an elegant finish.

This Cabernet Sauvignon is the ideal wine to serve with a slow roasted succulent leg of Karoo lamb.

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

**winery :** Grande Provence Heritage Wine Estate

**winemaker :** Jaco Marais

**wine of origin :** Coastal

**analysis :** alc : 14 % vol rs : 1.8 g/l pH : 3.72 ta : 6.1 g/l so2 : 60 mg/l

**type :** Red wooded

**pack :** Bottle

The AWC Vienna International Wine Challenge 2007 - Gold Medal  
2007 Decanter World Wine Awards â€” Bronze Medal  
2007 International Wine Challenge â€” Bronze Medal  
2007 Swiss International Air Lines Wine Awards â€” Seal of Approval  
International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class  
Michelangelo Awards 2006 - Silver Medal  
2006 Swiss International Air Lines Wine Awards - Bronze Medal

**ageing :** Matured in barrels for 14 months. Future bottle maturation for 6 months

**in the vineyard :** The vineyards are planted on a South East facing slope on deep oak leaf soils.

**about the harvest:** Grapes were harvested at 26,5Â° B in mid April.

**in the cellar :** Fermentation took place at 26Â° C, with twice daily pump-overs. After pressing at 0Â° B, fermentation as well as secondary fermentation were completed in new French oak barrels.

