

Niel Joubert Cabernet Sauvignon 2004

Courtesy of Dave Hughes

Big, full, attractive nose with red and black berries and a touch of ripe, dark cherry. Keen, sweet oaky backing with vanilla and spice. Smooth and soft in the mouth with supple, easy tannins yet enough to ensure good development.

Ideal with roasts, stews, rich fish and well flavoured vegetarian dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 14.47 % vol rs : 2.1 g/l pH : 3.6 ta : 5.4 g/l

type : Red wooded

pack : Bottle

in the vineyard : Age of Vines: 5 years

Slope and Aspect: Northern slopes of Simonsberg

Soil: Hutton

Trellis type: 4 wire vertical

Yield: 3 - 6 tons per hectare

Irrigation: Supplementary drip

Pruning: 2 arms cordon 4 spurs per arm

about the harvest: Date: 21 February 2004

Method: Hand harvested

Ripeness: 25.5° Balling

in the cellar : Skin contact: 12 days

Barrel maturation: 10% French oak barrels - new, 5% American oak barrels - new, 85% Tank

