

Riebeek Cabernet Sauvignon 2004

The fruitiness of mainly black berries is well-balanced with French oak for a complex nose and an elegant and lingering follow-through. This is an exceptional example of a lighter style Cabernet Sauvignon that can be enjoyed while still young.

Enjoy with red meat and serve at room temperature.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Zakkie Bester, Eric Saayman & Alecia Hamman

wine of origin : Coastal

analysis : **alc** : 12.92 % vol **rs** : 2.4 g/l **pH** : 3.68 **ta** : 5.8 g/l

type : Red **wooded**

pack : Bottle



in the vineyard : Vineyard: Supplementary irrigation, 2 different vineyards were used

The vineyards are situated on the foothills of Kasteelberg on weathered shale (Glenrosa) soils. Pruning and canopy management is done to promote flavour development in the fruit. Supplementary irrigation is applied at the right stages to ensure a balanced crop that ripens to perfection. Bunch removal at veraison produces moderate yields (10 ton / hectare) of premium grapes. Ripening is monitored closely and picking is done at optimal ripeness.

Production: 10 – 12 ton per hectare

about the harvest: Grapes were harvested early in the morning in February at 25°C. Bunches were given cold maceration at 10°C for 2 days with regular pump overs.

in the cellar : After spontaneous fermentation, pump overs happened 3 times a day with one day on skins. The fermentation temperature never exceeded 27°C. After alcoholic fermentation, the juice was left on the skins for 5 days before being pressed. Malolactic fermentation was done with French oak after which the wine was racked and matured for 6 months.