

Rolands Reserve Cabernet Sauvignon 2003

Veritas 2006 - Bronze

International Wine and Spirit Competition (IWSC) 2006 - Silver

Michelangelo Awards 2006 - Gold Medal

Very low grape yield generates extremely concentrated wine with tremendous ageing potential; plums, Blackcurrent and spice flavours.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Cerina de Jongh

wine of origin : Paarl

analysis : alc : 14.03 % vol rs : 2.6 g/l pH : 3.69 ta : 5.8 g/l va : 0.64 g/l so2 :
114 mg/l fso2 : 39 mg/l

type : Red **style :** Dry **body :** Huge **taste :** Fruity **wooded**

pack : Bottle

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in the vineyard : Roland's Reserve Cabernet Sauvignon 2003 was made from the best Cabernet Sauvignon grapes of the 2003 vintage. The vineyards are monitored throughout the growing season to see which will produce the best quality Cabernet for the Reserve.

in the cellar : The vineyards with the best potential are then fermented separate and matured in barrel. The 2003 spent 18 months in 300 liter barrels. 100% French Oak. 2nd, 3rd and 4th fill.

Bottling date: 30 August 2005



