

Swartland Cabernet Sauvignon 2003

Very dark, ruby colour. Chocolate and plum flavours on the nose. Palate is very rich with chocolate and green pepper flavours.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 12.58 % vol rs : 1.1 g/l pH : 3.69 ta : 5.44 g/l so2 : 73 mg/l

fso2 : 43 mg/l

type : Red

pack : Bottle

John Platter Guide 2005 - 3 Stars

ageing : 5 to 7 years

in the vineyard : Soil: Grown on the deep red, hutton soils with high moist retention properties. All vineyards are unirrigated bush vine.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.

Annual rainfall: 400mm average.

about the harvest: Cabernet is hand harvested at sugars between 22-25° Balling.

in the cellar : Fermented in automatic fermentation tanks on the skins for approximately 3 days at 25-29°C. The best tanks are selected and after wood maturation the final blends are made for the Swartland Cabernet.

Oak maturation: 3-6 months in small oak.

