wine.co.za
easiest way to buy wine

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 22-25Â° Balling.

in the cellar : Fermented in automatic fermentation tanks on the skins for approximately 3 days at 25-29ÂºC. 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.