

## 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.

