

Bovlei Cabernet Sauvignon 2005

This noble variety leaves us with a integrated nose of berries, spice and herb flavours. With a lingering mid-palate and smooth roundness on the taste, youâ€™ll always want some more. Full bodied wine, wooded. Premium selection.

Serve at room temperature with red meat, steaks, hearty roasts, casseroles and â€™braaivleisâ€™.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker :

wine of origin :

analysis : alc : 13.0 % vol rs : 3.4 g/l pH : 3.74 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **wooded**

ageing : The wine is ready to drink now and will develop further in the bottle with age for up to 10 years.

in the vineyard : Luckily the better part of the Bovlei Cabernet Sauvignon vintage 2005 was harvested before the worst heatwaves struck in the middle of March. The long ripening period gave Bovlei very good grapes to work with. Excellent fruit flavours and full, soft tannins were the result of the fine weather Bovlei had.

The grapes Bovlei received for this Cabernet came from a vineyard situated near the cellar on the northern slopes. The vines are grown on a three wire Perold Trellising System with drip irrigation. It produced 6.5 ton grapes per hectare.

about the harvest: The grapes were handpicked at 24,6 degrees balling.

in the cellar : After crushing fermented in Defrancheschi redwine fermenters. Pumpovers were done automatically every 3 hours. The grapes were pressed just before fermentation was finished, but only freerun-juice was used and after malokretic fermentation the wine was racked twice, protein stabilized with Wyoming bentonite for this cultivar-wine naturally cold stabilized before bottling.