

## Jacobsdal Cabernet Sauvignon 2003

Grand Gold Medal - Selections Mondiales des Vins Canada 2007

Colour: Dark red with ruby edge.

Bouquet: Ripe warm fruitiness with cigar box and ripe plums complemented by oak flavours.

Taste: Rich and full bodied with fruit and dark chocolate and a good tannin structure.

Enjoy on its own or serve with game casseroles, red meat dishes, robust cheeses or chocolate.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Jacobsdal Estate

**winemaker :** Cornelis Dumas

**wine of origin :** Coastal

**analysis :** alc : 13.94 % vol    rs : 2.3 g/l    pH : 3.52    ta : 6.4 g/l

**type :** Red    **body :** Full    **taste :** Mineral    **wooded**

**pack :** Bottle    **closure :** Cork

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**in the vineyard :** The grapes were sourced from dryland bush vines, aged between 10 and 15 years, situated 140 m above sea level. Grown in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention, the vineyards grow on south-westerly facing slopes.

**about the harvest:** Grapes were hand harvested at the end of February, when fully ripened, at 23,5Â° Balling with an average yield of 5 tons/ha.

