

Roodezandt Cabernet Sauvignon 2003

The Cabernet Sauvignon is a full-bodied wine with a mulberry colour and a berry bouquet. Matured for 12 months in French Oak.

Enjoy with red meat, game or full flavoured pasta dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Roodezandt Wines

winemaker : Christie Steytler/Elmo du Plessis

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 2.80 g/l pH : 3.59 ta : 5.50 g/l va : 0.77 g/l so2 :
125 mg/l fso2 : 43 mg/l

wooded

pack : Bottle **closure :** Cork

ageing : This wine has a great ageing potential for up to 5 years from vintage.

in the cellar : Matured for 12 months in French Oak.

