

## Riebeek Cabernet Sauvignon 2005

The fruitiness of mainly black berries is well-balanced with French oak for a complex nose and an elegant and lingering follow-through. This is an exceptional example of a lighter style Cabernet Sauvignon that can be enjoyed while still young.

Enjoy with red meat and serve at room temperature.

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

**winery** : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

**winemaker** : Zakkie Bester, Eric Saayman & Alecia Hamman

**wine of origin** : Coastal

**analysis** : alc : 14.02 % vol   rs : 2.6 g/l   pH : 3.67   ta : 5.8 g/l

**type** : Red   **wooded**

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

**in the vineyard** : Vineyard: Supplementary irrigation, 2 different vineyards were used

The vineyards are situated on the foothills of Kasteelberg on weathered shale (Glenrosa) soils. Pruning and canopy management is done to promote flavour development in the fruit. Supplementary irrigation is applied at the right stages to ensure a balanced crop that ripens to perfection. Bunch removal at veraison produces moderate yields (10 ton / hectare) of premium grapes. Ripening is monitored closely and picking is done at optimal ripeness.

Production: 10 – 12 ton per hectare

**about the harvest**: Grapes were harvested early in the morning in February at 25°C. Baling and given cold maceration at 10°C for 2 days with regular pump overs.

