

KWV Reserve Cabernet Sauvignon 2004

This full-bodied red wine has ripe and intense blackberry, plum and spicy currant flavours, with cedary spice, oak and tobacco notes. It is complex and concentrated.

This wine can be enjoyed on its own or with grilled and roasted red meats, especially beef.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.68 g/l pH : 3.64 ta : 5.96 g/l

type : Red **wooded**

pack : Bottle

ageing : This wine is ready for drinking now but also has good structure for aging. It will continue developing over the next 2-3 years.

in the vineyard : Vintage conditions: This was among the best vintages of the decade. Cool climatic conditions caused the growing and ripening conditions to be very good, but delayed the harvest. By early March much of the harvest was still hanging on the vines when it is usually in the cellar. During the long hang time the grapes ripened slowly and accumulated complexity.

About the area: The beautiful historical town of Stellenbosch lies at the centre of South Africa's premier wine-producing district and boasts a grape growing and winemaking tradition that stretches back to the start of the 17th century. Conditions in this district are particularly well suited to many of the noble grape varieties. The Hutton and Clovelly soils of the valley floors give way to granite soils on the mountain slopes. The area has a Mediterranean type climate.

about the harvest: Specially chosen grapes were harvested at full ripeness.

Harvest date: Beginning of March

in the cellar : Grapes were crushed and the juice was fermented dry on the skins at a temperature of 26Â° - 28Â° C. The wine was matured in new 300 litre oak barrels for 16 months before being blended and bottled.

