

Diemersfontein Woolworths Reserve Cabernet Sauvignon 2005

2007 Decanter World Wine Awards â€” Bronze Medal

Veritas 2006 - Silver

Michelangelo Awards 2006 - Gold Medal

International Wine Challenge 2005 - Seal of Approval

Fairbairn Capital Trophy Wine Show 2005 - Trophy Winner

Wine Style Asia Awards 2004 - Silver

The first whiff: an explosion of all the black fruit one can think of. Followed by layers of complexity: sweet spice, cloves and green pepper with undertones of peppermint crisp chocolate. Soft, ripe and subtle tannins follow through on the palate to create a wine that is drinkable now, but will definitely benefit from another 10 - 15 years bottle maturation.

Serve with guinea fowl (or chicken), hearty casseroles or grilled rosemary-flavoured lamb.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Francois Roode/Brett Rightford

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 2.8 g/l pH : 3.7 ta : 6.0 g/l

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

pack : Bottle

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ageing : Drink now or within 10 -15 years.

in the vineyard : Three different blocks, north and west facing slopes. Soil type mainly Oak leaf and Glenrosa. Vineyards were stressed in order to reduce the crop resulting in better extract.

about the harvest: Harvest date: February 2003

Yield: 3 - 5 tons/ha

Sugar at harvest: 26Â° Balling

in the cellar : 50% of the volume underwent whole berry fermentation (grapes were not crushed). Cold soaking for 3 days before alcoholic fermentation. Fermentation temperature at 26 - 28Â°C and pumping over every 3 hours for 25 minutes.

Maceration after fermentation for 5 days and then complete malolactic fermentation for eight weeks. The 2 batches were blended after malolactic fermentation. The wine will mature in 100% New French Oak barrels for 15 months.