

Rolands Reserve Cabernet Sauvignon 2004

Very low grape yield generates extremely concentrated wine with tremendous ageing potential. Plums, blackcurrant and spice flavours.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Cerina de Jongh

wine of origin : Paarl

analysis : alc : 14.6 % vol rs : 2.8 g/l pH : 3.52 ta : 6.1 g/l

type : Red **style :** Dry **body :** Huge **taste :** Fruity **wooded**

pack : Bottle

in the vineyard : Cooler dry conditions yielded healthy, elegant wines with lower alcohols and soft tannins. Shiraz and Merlot were especially promising.

about the harvest: 2004 was a long harvest and started later than usual.

in the cellar : Roland's Reserve Cabernet Sauvignon 2004 was made from the best Cabernet Sauvignon grapes of the 2004 vintage. The vineyards are monitored throughout the growing season to see which will produce the best quality Cabernet for the Reserve. The vineyards with the best potential are then fermented separate and matured in barrel. The 2004 spent 18 months in 300 liter barrels. 100% French Oak. 2nd, 3rd and 4th fill.



