

Niel Joubert Cabernet Sauvignon 2006

2008 International Wine & Spirit Competition - Bronze 2008 Michelangelo World Wine Awards - Gold Medal

Red and black berries on the nose and a touch of ripe dark cherry. Keen, sweet oak backing with vanilla and spice. Smooth and soft in the mouth with supple easy tannins, yet enough to ensure good development.

variety: Cabernet Sauvignon | 100% Cabernet Sauvignon

winery: Niel Joubert Wines
winemaker: Ernst Leicht
wine of origin: Coastal

analysis: alc:12.5 % vol rs:3.6 g/l pH:3.65 ta:5.2 g/l

type:Red wooded
pack:Bottle closure:Cork

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in the vineyard: Age of Vines: 6 years

Slope and Aspect: Northern slopes of Simonsberg

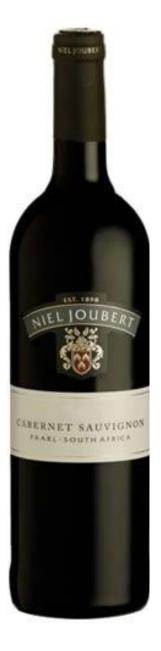
Soil: Hutton

Trellis type: 4 wire vertical Irrigation: Supplementary drip

Pruning: 2 arms cordon 4 spurs per arm

about the harvest: Method: Hand harvested

Ripeness: 25.5° Balling Yield: 3 - 6 ton/ha



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