

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

