

## Welbedacht Cabernet Sauvignon 2005

Veritas 2007 - Silver

2007 Michelangelo International Wine Awards - Gold Medal

The wine has a complex nose full to bursting with ripe juicy plums, blackcurrant and sweet liquorice, supported by cloves, coconut and black pepper.

The nose expands on the palate with intense but fine grained tannins. A peppery freshness with a toasted nuttiness is softened by subtle vanilla and beeswax undertones.

The combination of blue fruit and spicy pepper will suit a large spectrum of dishes, but will compliment a fillet steak with cr me de cassis to perfection!

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Schalk Burger & Sons

**winemaker :** Matthew Copeland

**wine of origin :** Coastal

**analysis :** alc : 14.4 % vol    rs : 2.30 g/l    pH : 3.47    ta : 6.06 g/l    va : 0.55 g/l    so2 : 77 mg/l    fso2 : 25 mg/l

**type :** Red      wooded

**pack :** Bottle    **closure :** Cork

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**in the vineyard :** The 2005 vintage was a temperate, but dry vintage, which resulted in slow ripening and high flavour concentration. A day of showers in late January perked-up some of the dryland vineyards, but did lead to increased risk of botrytis on Chardonnay and Chenin Blanc. All in all it was a supreme red vintage.

**about the harvest:** An average yield of 7-8tons/ha was harvested in the early morning, while temperatures were still low.

**in the cellar :** After harvesting the grapes were gently destemmed and crushed. Fermentation temperatures are kept in check to temper harsh tannin extraction. Once pressed, the wine was racked to barrel, where it under went malo-lactic fermentation. Only second, third and fourth-fill barrels were used to enhance the wine's natural finesse.

After 15 months in small oak a selection of our finest "barriques" was sampled and blended to create this exceptional wine. The wine has not been fined in any way to maintain its natural integrity and structure. Before bottling, however the wine was delicately filtered to make sure that no unwanted sediments occur in the bottle. Throughout the life of this wine we have endeavored to keep the wine as natural as possible.

