

## Savanha Special Reserve Cabernet Sauvignon 2005

2007 John Platter Wine Guide - 3½ Stars

Veritas 2006 - Bronze

Dark plum in colour, the wine has a delicious nose of toasted nut, apricot and tobacco. The palate is firm yet accessible, with rich flavours of nut, raisin and chocolate.

Serve with subtly spiced red meat or pasta.

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

**winery :** Savanha

**winemaker :** Kobie Viljoen en Frans Smit

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol   rs : 4.4 g/l   pH : 3.38   ta : 5.7 g/l

**type :** Red   **taste :** Mineral   **wooded**

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

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**ageing :** Enjoy now or within 7 years of harvest.

**in the vineyard : Climate**

Temperature: Winter 8/19°C; Summer 13/29°C

Annual Rainfall: 780 mm

Proximity to Ocean: 15 km

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Tukulu and Vilafontes

### Viticulture

Trellised, 7 year-old vines planted on east-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

**about the harvest:** Grapes were hand-harvested from selected vineyard blocks and meticulously sorted.

**in the cellar :** After cold soaking for 2-3 days at 13°C-14°C, the grapes were fermented in stainless steel tanks at 22°C-26°C. Wines from specific tanks were then selected to undergo malolactic fermentation in oak barrels. The wine matured in French oak, with only the finest wine selected for blending and bottling.

