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Haut Espoir Cabernet Sauvignon Reserve 2004

A deceptively smooth palate hides enormous tannin structure, which will soften with age. The dominant fruits are cranberries with almond notes; complexity is added with the toasty flavours imparted through sensitive oaking and barrel maturation.

Enjoy with roasts, red meat, thick pasta dishes.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Haut Espoir
winemaker : Nikey van Zyl
wine of origin : Franschhoek
analysis : **alc :** 14.5 % vol **rs :** 3.2 g/l **pH :** 3.65 **ta :** 6 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

in the vineyard : This 2004 Cabernet Sauvignon was produced from fully ripe grapes harvested from Haut Espoir in the Franschhoek region. The summer was dry and hot with two particularly hot periods in January and February. The conditions were ideal for developing good fruit flavours and aromas

about the harvest: The grapes were hand harvested in the coolness of early morning on 5 April.

in the cellar : After de-stemming and partial carbonic maceration the whole berries were fermented to dryness over 7 days in small open fermentation tanks. After a fifteen day post fermentation maceration period, the wine underwent malolactic in 100 % new French and Hungarian Oak barrels, and matured for 14 months. Left to settle in tank before bottling, this wine underwent a light filtration at bottling.