

Tulbagh Winery Cabernet Sauvignon 2006

2007 Michelangelo International Wine Awards - Silver Medal

Colour: Purplish plum-red with crimson rim.

Nose: Rich multi-layer combines black peppercorn with red-berried fruits and aromas of cigar-box and cedar.

Palate: Well packed with supple, generous plummy fruit. Juicy and smooth with a touch of lingering spice.

Serve with oxtail, smoked eisbein, fillet steak, roast shoulder of lamb, strong-flavoured cheeses or dark chocolate.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 14.49 % vol rs : 2.3 g/l pH : 3.69 ta : 5.1 g/l

type : Red wooded

pack : Bottle closure : Cork

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in the vineyard : The grapes are from three selected vineyards in the Tulbagh valley.

about the harvest: Both hand and machine harvested at sugars between 24 and 26°B in the first week of March.

in the cellar : Grapes are fermented on the skins in stainless steel tanks. The wine is pumped over every 6 hours to extract optimum colour and flavour. Wood chips are added for more complexity and mouth feel.

