

Stellenzicht Cellar Masters Release Cabernet Sauvignon 2004

Colour: Dark ruby.

Bouquet: Lots of berry fruit with rich plum and blackcurrant flavours with earthy background.

Taste: Full-bodied and rich with excellent structure and harmony.

This wine should be enjoyed at a cool room temperature with game birds, spicy fillet with ginger or with smoked Kudu. Non-conformists will be well advised to try it with chocolate mousse – it works wonderfully.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin :

analysis : alc : 14.88 % vol rs : 3.3 g/l pH : 3.62 ta : 5.49 g/l

type : Red **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** 0

in the vineyard : Planted in 1995, these young bush-vines showed their potential early on. The vineyard lies on a relatively flat slope with the rows orientated from north to south. The medium-potential soil originates from decomposed granite and the vines received an overhead, supplementary irrigation at the time of veraison. Being bush vines, the yield balanced out at 7.8 tonnes per hectare with excellent fruit concentration and vigour.



Stellenzicht Wines

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