

Franschhoek Cellar Reserve Cabernet Sauvignon 2004

2008 Swiss International Air Lines Wine Awards "Seal of Approval"
Veritas 2007 - Bronze

Full-bodied dry red wine with an approachable/earthy and berry fruit aroma. Blackberry fruits and well integrated oak. Renowned as the king of the red wines grapes, Cabernet Sauvignon is one of the mostly widely planted grape varieties.

Complements slow roasted meats with subtle flavours. Also try it with cassoulet or roast turkey.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.75 g/l pH : 3.66 ta : 5.67 g/l

type : Red **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

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ageing : This wine will develop for up to 5 years after vintage.

in the vineyard : Grapes originated from the farm Klein Dassenberg in the Franschhoek Region.

Average age of vines: 7 years

Type of soil: Alluvial

about the harvest: Selected blocks harvested by hand when sugar reached 26° Balling.

in the cellar : After crushing and destalking, the pulp was pumped directly into tanks, where skin contact was given through cold soaking for 24 hours. Pulp was inoculated with active dry yeast and fermentation took place at about 27° C. Colour and flavour are extracted from the skins through pump-over during fermentation. After fermentation, the wine is left on skins for two weeks. The wine is then inoculated with selected malolactic bacteria after which the wine is matured on 25% New and 75% 2nd and 3rd fill French oak barrels for 20 months.



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