

Douglas Green Cabernet Sauvignon 2006

Colour: Medium depth ruby with a bright slightly lighter strawberry rim.

Nose: Enticing ripe berry intensity layered with earthy mineral tones and attractive coriander, rosemary and thyme herbaceous complexity.

Palate: Smooth, medium-bodied entry with intense juicy red and black berry fruit flavours that are in perfect harmony with the well defined yet restrained ripe tannins and well integrated wood.

Overall: A medium-bodied approachable Cabernet Sauvignon with soft smooth tannins allowing early accessibility yet potential to develop further complexity within 2 to 5 years.

Grilled fillet, rump or sirloin with full flavoured pepper sauces, roasted red meat with rich gravy, oxtail, lamb shanks and matured full flavoured cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Douglas Green Wines

winemaker : _

wine of origin : Breede River

analysis : alc : 14.07 % vol rs : 5.0 g/l pH : 3.57 ta : 5.43 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Our viticulturalist selects the finest quality grapes from defined areas of the Western Cape for terroir specificity and varietal style.

about the harvest: Harvested at an average of 24° B, the Cabernet Sauvignon for this wine was sourced from warmer regions for maximum phenolic ripeness and fruit expression synonymous with Douglas Green's signature style.

in the cellar : Grapes were fermented on the skins for 7 days at 28°C until dry. After pressing, the young wine was put on French oak staves where malolactic fermentation was completed. The wine was left on the staves for a further 3 months. Final blending and bottling takes place at our cellars in Wellington.

