

Jacobsdal Cabernet Sauvignon 2004

Colour: Deep ruby.

Bouquet: Rich and fruity with aromas of cigar box and ripe plums complemented by oak.

Taste: Rich and full-bodied with fruit and dark chocolate and a good tannin structure.

Enjoy on its own or serve with game casseroles, red meat dishes, robust cheeses or chocolate.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Jacobsdal Estate

winemaker : Cornelis Dumas

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 2.2 g/l pH : 3.4 ta : 6.3 g/l

type : Red **style** : Dry **body** : Full **taste** : Mineral **wooded**

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from dryland bush vines, aged between 10 and 15 years, situated 140m above sea level. Grown in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention, the vineyards grow on southwesterly facing slopes.

about the harvest: The grapes were harvested by hand at 23.5Å° Balling at the end of February, with an average yield of 5 tons/ha.

in the cellar : Fermentation occurred spontaneously from natural yeast cells on the grape skins, a procedure followed by the Dumas family for many years, which allows for subtler but deeper flavours where tannins are less evident.

The cap was regularly punched down by hand for maximum extraction of colour, flavour and tannins. The wine was separated from the skins. The skins were pressed and some of the press wines added back. After spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French wood for 12 to 18 months before the final blend was made up.

