

Kumkani Cradle Hill Cabernet Sauvignon 2005

2009 Santam Classic Wine Trophy - Silver Medal
2008 AWC Vienna International Wine Challenge - Silver
2008 International Wine & Spirit Competition - Bronze Medal
2008 Decanter Awards - Commended
2008 Concours Mondial de Bruxelles - Gold Medal
2008 International Wine Competition in Verona, Italy - Special Mention
2008 Swiss International Air Lines Wine Awards - Bronze Medal
Dense, dark red colour. Fresh blackcurrant and ripe berry fruit on the nose. The palate is layered with ripe fruit and oak flavours and a soft tannin structure.

This wine is best suited to roast beef or rack of lamb. It is however also suitable for vegans and vegetarians.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.61 g/l pH : 3.55 ta : 5.82 g/l

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

pack : Bottle **closure :** Cork

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ageing : This wine would be great to enjoy now, but could be enjoyed up to 7 years from vintage.

in the vineyard : The fruit is from a single hillside vineyard in the Bottellary area.
Type of climate: Mediterranean

about the harvest: Full ripe fruit was handpicked in the second week of March 2005.
Average yield: 6 tons/ha

in the cellar : After harvesting the grapes were fermented in stainless steel tanks for 10 days. After fermentation, the wine was aged in 300-litre French oak barrels for 21 months. This wine was chosen from the best barrels and lightly filtered at bottling.

