

## Golden Kaan Winemakers Edition Cabernet Sauvignon 2005

Dark, ripe and intense with a firm tannic backbone and plenty of black-berry, plum and spicy currant flavours, picking up cedary spice, oak and tobacco notes. Complex and concentrated, but still a bit reined-in.

Definitely red meat, preferably roast beef, well-hung game, goose or duck. Mature cheddar cheese too.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Golden Kaan

**winemaker :** Sterik de Wet

**wine of origin :** Western Cape

**analysis :** alc : 14.5 % vol    rs : 2.79 g/l    pH : 3.36    ta : 6.20 g/l

**type :** Red    **wooded**

**pack :** Bottle    **closure :** Cork

John Platter Wine Guide 2009, South Africa (December) - 3 ½ Stars

**ageing :** Ready for immediate enjoyment but will mature well for up to 3 years.

### in the vineyard :

Climate: Mediterranean - The summers are moderate and dry with cold, wet winters, The annual rainfall is approximately 600 - 800 mm.

Soil: Deep red, hutton and clovelly soils.

**about the harvest:** Grapes were harvested at an optimum ripeness of 24.5° Balling.

### in the cellar :

The must was inoculated with a pure yeast strain and fermented dry on the skins at a temperature of 28 - 32°C. It was matured in new 300L oak barrels for 26 months before being blended and bottled.

