

## Roland's Reserve Cabernet Sauvignon 2006

Very low grape yield generates extremely concentrated wine with tremendous ageing potential. Plums, blackcurrant and spice flavours.

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

**winery :**

**winemaker :** Cerina de Jongh

**wine of origin :** Paarl

**analysis :** alc : 14.67 % vol rs : 2.9 g/l pH : 3.71 ta : 5.5 g/l

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

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

Veritas 2008 - Silver

2008 International Wine & Spirit Competition - Bronze

2008 Mundus Vini International Awards - Gold

**in the vineyard :** Roland's Reserve Cabernet Sauvignon 2006 was vinified from select parcels during vintage 2006. These plots, each with a unique character, were carefully managed during the growing season.

**about the harvest:** Grapes were handpicked into small baskets at 25.5° Balling.

**in the cellar :** The berries were destemmed and hand-sorted to ensure that only healthy, ripe berries were pumped to the fermentation tank. The parcels were fermented and matured separately. The barrels were chosen individually before racking, blending and bottling. The 2006 spent 18 months in 300 litre French Oak barrels (70% First Fill).

