

Golden Kaan Private Collection 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 **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

Veritas Awards 2008, South Africa (October) - Bronze Medal

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.

