

KWV Reserve Cabernet Sauvignon 2006

This full bodied red wine has ripe and intense black-berry, plum flavours, with cedary spice, oak and tobacco notes. It is complex and concentrated.

This wine can be enjoyed on its own or with grilled and roasted red meats, especially beef.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.88 % vol rs : 2.66 g/l pH : 3.51 ta : 6.40 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : This wine is ready for drinking now but also has good structure for aging and will continue developing over the next 2-6 years.

in the vineyard : The beautiful historical town of Stellenbosch, is in the centre of South Africa's premier wine-producing district and boasts a grape growing and winemaking tradition that dates back to the start of the 17th century. Conditions in this district are particularly well suited to many of the noble grape varieties. The Hutton and Clovelly soils of the valley floors give way to granite soils on the mountain slopes. The area has a Mediterranean type climate.

ABOUT THE AREA

Exceptional quality wines were generally made from the 2006 harvest. It was warm to very warm with dry periods during ripening and harvest. The growing season was windy. The vigour of the vineyards was impaired and bunch and berry size was reduced. This favoured the production of top quality wines with concentrated flavours.

about the harvest: Specially chosen grapes were harvested at full ripeness.

Harvest date: Beginning of March

in the cellar :

After crushing the grapes were cold macerated to ensure maximum extraction of colour and flavour. The juice was then inoculated and fermented dry on the skins at a temperature of 26 - 28°C. The wine was pressed and cleaned before it went into barrel for malolactic fermentation.

Maturation: The wine was matured in new 300 litre oak barrels for 16 months before being blended and bottled.

