

Deetlefs Cabernet Sauvignon 2007

This late ripening varietal is sleekly textured with good firm tannins. Layers of chocolate mocha and rich red berry flavours characterise this intense wine.

Chicken curry; red meats, and heartier vegetable pastas.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 14.0 % vol rs : 4.2 g/l pH : 3.58 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

ageing : 4 - 8 years

about the harvest: 30 March - 3 April 2007

in the cellar : Various techniques were applied to all stages of the winemaking process to provide as many possible different building blocks (styles) to ensure optimum complexity in the final blend. These include but are not limited to; grape selection, processing (reductive oxidative), fermentation (different yeasts) and various wood treatments where applicable. Matured on 100% French Oak for 11 months.

