

Beau Joubert Cabernet Sauvignon 2006

This full-bodied red wine has been aged for 15 months in 1st & 2nd fill, 300l French oak barrels. The flavours that come forward are blackberries and coffee with a slight hint of mint and lingering mocha on the finish. Soft ripe integrated tannins and fruit along with flavours extracted from the selected barrels create a wine with complexity, balance and excellent structure. Although drinking superbly now, this wine will age well, if cellared correctly, for the next 10 – 15 years; for its best potential look to enjoy it at 8 years. This is definitely a wine that can be enjoyed on its own or with fine food.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Jannie Joubert

wine of origin : Stellenbosch

analysis : **alc** : 14.02 % vol **rs** : 2.4 g/l **pH** : 3.63 **ta** : 5.60 g/l

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

pack : Bottle **closure** : Cork

Swiss International Air Lines Wine Awards 2006 – Seal of Approval

ageing : Enjoy now or cellar for 7+ years.

in the vineyard : These grapes come from four (4) Separate blocks of vines with the oldest being approximately 30 years of age; spreading just over 9 hectares or 22.5 acres.