

Golden Kaan Cabernet Sauvignon 2007

This Cabernet Sauvignon shows good varietal characteristics with with upfront cherry fruit which is in perfect balance with oaky vanilla flavours, due to careful maturation on oak. There is excellent follow-through on the palate, where the soft/ripe tannins linger on the senses. The wine has good acid structure that balances well with the tannic structure and contributes to its elegant finish.

Ideal with ostrich steak, grilled rosemary-flavoured lamb, oxtail and steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Golden Kaan

winemaker : Sterik de Wet

wine of origin : Western Cape

analysis : **alc** : 13.49 % vol **rs** : 4.61 g/l **pH** : 3.56 **ta** : 5.74 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : Ready for immediate enjoyment but will mature well for up to 3 years.

in the vineyard : Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 400 mm rain per annum, mostly in winter.

Soil: Calcareous soil. Well drained and rich in lime with a high pH that gave good acidity to the grapes.

in the cellar :

Healthy, full-ripe grapes harvested and fermented dry on the skins. After malolactic fermentation matured on French oak.

