

Seidelberg Cabernet Sauvignon 2006

A smooth Cabernet Sauvignon with a hint of fruitiness and an undertone of ripe berries with a long smooth finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 2.9 g/l pH : 3.70 ta : 4.8 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The season was relatively dry and resulted in low yields and wines with good concentration.

about the harvest: The first grapes of the 2006 vintage were harvested during the middle of January 2006 and the last grapes arrived in the cellar during the last week of March 2006.

in the cellar : The grapes were crushed and transferred to fermentation tanks where they were pumped over regularly. After alcoholic fermentation the wine was racked and the skins gently pressed. The tanks were inoculated with malolactic bacteria to complete the secondary fermentation. The wine spent a couple of months on French oak staves after which it was racked. It was sterile filtered prior to bottling.

