

Savanha Special Reserve Cabernet Sauvignon 2007

Dark plum in colour, the wine shows inviting aromas of oak-derived spice, tobacco and ripe blackcurrent. The palate is silky smooth with a firm tannin structure where blackcurrent and dark chocolate are layered with luscious caramel.

Serve with a thick seared fillet in spicy pan-juce sauce.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 14.29 % vol rs : 2.6 g/l pH : 3.43 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 7 years of harvest.

about the harvest: Grapes were hand-harvested from selected vineyard blocks and meticulously sorted. after cold soaking for 2 days at 13-14 degrees, the grapes fermented in stainless steel tanks at 22-26 degrees celsius. Wines from specific tanks were then selected to undergo malolactic fermentation in oak barrels. The wine matured in French oak, with only the finest wine selected for blending and bottling.

