

Savanha Winemakers Selection Cabernet Sauvignon 2007

Dark ruby in colour, the wine shows prominent plum on the nose with hints of caramel, tobacco and oak. these aromas follow through to an elegant, creamy, medium-bodied palate with a lingering blackcurrent aftertaste.

Serve with seared rib-eye steaks in a creamy porcini mushroom sauce.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Savanha

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 14.95 % vol rs : 4.96 g/l pH : 3.79 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 3 years of harvest.

about the harvest: Grapes were harvested at 25.2 degrees balling, gently crushed, destemmed and cooled for fermentation. After 2 days of cold soaking the juice fermented until dry in stainless steel tanks at 24 degrees celsius. Three pump-overs were conducted daily, and 65% of the wine was matured in French oak barrels for 6-8 months. A blend of 90% Cabernet Sauvignon and 10% Malbec.

