

Christine-Marie Cabernet Sauvignon 2006

2007 Swiss International Air Lines Wine Awards - Bronze Award

Ripe red berries dominate nose with clean, sweet spiced notes. Full and round in the mouth with surprisingly well rounded tannins for the age of the wine. Lots of berry flavour eager to release, which will happen with time. Good structure and fine balance.

Excellent accompaniment to beef fillet.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Niel Joubert Wines

winemaker : Ernst Leicht

wine of origin : Paarl

analysis : alc : 15.52 % vol rs : 24.6 g/l pH : 3.63 ta : 4.9 g/l

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

pack : Bottle **closure :** Screwcap

2007 Swiss International Air Lines Wine Awards "Bronze Award"

ageing : Drinking now, yet has lots of development potential.

in the vineyard : Grapes were selected from vineyards on the slopes of the Simonsberg mountain.

about the harvest: The grapes were hand harvested in mid-March 2003 at 25.5° Balling.