

Naledi Cabernet Sauvignon 1998

Rich and powerful well-balanced wines with great complexity and soft tannins, blackcurrants and roasted nuts on the nose gathering richness on the palate, packed with mouth-filling flavours built around a powerful tannic structure.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Savanha

winemaker : Stephane de Saint Salvy

wine of origin :

analysis : alc : 13.61 % vol rs : 2.9 g/l pH : 3.84 ta : 5.8 g/l

in the vineyard : SOIL TYPE

Durbanville: Deep red soils derived from shale

Paarl: Red clay soils derived from granite

about the harvest: The grapes are harvested from two bushvine vineyards. In the first two weeks of March at 24Â°B.

in the cellar : Bunches are de-stemmed and grapes are crushed before the juice is chilled to 18Â° C. The juice is fermented in small stainless steel tanks with each vineyard treated separately before evaluation and blending three months later. The vinification procedure is conducted with great care. The extraction of colour and flavour is long and soft and the temperature of the process is controlled with precision. The wines are transferred to barriques for malolactic fermentation. Between 30 and 40% of these are new barrels. The wines are fined with egg white before bottling.

MATURATION 30-40% new French oak barrels for 12 months

