

Devon Hill Cabernet Sauvignon 2003

Earthy, meaty pencil lead and forest floor aromas, wrapped in prune flavours. This is a fleshy wine, made from full-ripe fruit, high in extract, mouth-filling and full of texture.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 0.5 g/l pH : 3.57 ta : 5.6 g/l va : 0.52 g/l so2 : 115 mg/l fso2 : 39 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

**** in WINE Magazine - September 2005

Seal of approval - Swiss Airline Wine

Veritas award - 2005

in the vineyard : **Soil:** Deep, red decomposed Granite soil.

Growing Climate / Vintage Conditions: As the Devon Valley lies less than 20km from the False Bay coast it is greatly affected by the cool southern sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwestern winds, which result in most of the Valley's 750mm of annual rainfall.

about the harvest: **Date of Harvest:** Mid-March to early April

Type of Harvest: Harvested by hand

Method: Grapes were harvested from a single vineyard at 25 - 26° Balling.

in the cellar : **Method:** A pure yeast culture was added and during fermentation it was pumped over frequently until fermented dry.

Temperature: 25 - 28° Celsius

Length: 10 - 25 Days on skins

Malolactic: After malolactic fermentation the wine was racked twice before it was matured in new French oak barrels for 12 months.

