

Savanha Special Reserve Cabernet Sauvignon 2008

Dark plum in colour, the wine shows inviting aromas of oak-derived spice, tobacco and ripe black currant. Layers of blackcurrant and dark chocolate infuse a silky-smooth palate with a firm tannin structure, whose lingering aftertaste is infused with earthy undertones

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

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 14.83 % vol rs : 3.5 g/l pH : 3.6 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

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

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