

## KWV Reserve Collection Cabernet Sauvignon 2007

This full bodied red wine has ripe and intense black-berry, plum flavours, with cedary spice, oak and tobacco notes. It is complex and concentrated.

This wine can be enjoyed on its own or with grilled and roasted red meats.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 14.00 % vol    rs : 2.10 g/l    pH : 3.50    ta : 6.10 g/l

**type :** Red    **wooded**

**pack :** Bottle    **closure :** Cork

**ageing :** This wine is ready for drinking now but also has good structure for aging and will continue developing over the next 5-8 years.

**in the vineyard :** A mild spring and early summer combined with low disease pressure set the stage for a promising season and resulted in healthy grape vines. The ripening period was characterized by intermittent periods of warm and cool weather. Characteristics wines showing typical varietal and seasonal expression were crafted, showing superior balance and vibrant fruit.

### About the area

South Africa's vineyards are mostly situated in the Western Cape region, near to the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

**about the harvest:** Specially chosen grapes were harvested at full ripeness.

**Harvest date:** Beginning of March

### in the cellar :

After crushing the grapes were cold macerated to ensure maximum extraction of colour and flavour. The juice was then inoculated and fermented dry on the skins at a temperature of 26 - 28° C. The wine was pressed and cleaned before it went into barrel for malolactic fermentation.

**Maturation:** The wine was matured in 300 litre oak barrels (25% new) for 16 months before being blended and bottled.

