

Hildenbrand Cabernet Sauvignon Oaked 1999

Fermented and matured for 12 months in french oak. Dark purple, crimson rim. Powerful, defined nose carrying smoked meat esters. Some tarry tones with fruit currants. Ripe berry-fruit balancing sweet vanilla oak. A robust big-hearted wine . well structured and penetrating.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Hildenbrand Estate Wine

winemaker : Reni Hildenbrand

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.8 ta : 5.6 g/l

type : Red

ageing : Enjoy now or within six years.