

Marcel de Reuck - Cabernet Sauvignon 2007

Noble Cabernet Sauvignon, aged in barriques, 20% new, deep color, ripe aromas of berries and vanilla with spicy, smooth, measured dry ripe tannins on the palate.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Crows Nest

winemaker : Marcel De Reuk

wine of origin : Western Cape

analysis : alc : 15.5 % vol rs : 3.2 g/l pH : 3.75 ta : 5.5 g/l

type : Red

pack : Bottle **closure :** Cork

about the harvest: Grapes are hand picked in small crates, hand sorted in the cellar.

in the cellar :

- Destalked, crushed and cold soaked for three days.
- Fermentation is started and skin contact for 26 days commences (the norm is 7-9 days),
- The wine is mostly French but some Hungarian oak barrel matured – 20% new for 30 months
- The wine are very lightly filtered and not cold stabilized for maximum quality (kept as natural as possible)
- Low sulphur content, within that of organic wine specifications

