

Onderkloof Cabernet Sauvignon 2005

The 2005 Cabernet Sauvignon is a full-bodied wine with black cherry and rich chocolate flavours. Ripe tannins and wood flavours balance this wine in a elegantly structured wine that will mature up to 12 years from vintage.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Onderkloof Estate

winemaker : Danie Truter

wine of origin :

analysis : **alc** : 14.2 % vol **rs** : 2.7 g/l **pH** : 3.7 **ta** : 5.1 g/l **va** : 0.77 g/l **so2** : 144 mg/l **fso2** : 36 mg/l

type : Red **body** : Full **wooded**

pack : Bottle **closure** : Cork

in the vineyard : The vineyard is on the lower slopes of Schapenberg southerly-facing.

The vines are not irrigated and a low yield of 25hl/ha.

about the harvest: The grapes were hand harvested from a single vineyard, 1.5ha, 5000 vines planted in 1989.

in the cellar : The wine was barrel matured in French Oak for 12 months prior to bottling.

The 2005 vintage were matured in selected new Rousseau barrels to enhance the cool climate qualities of our Cabernet Sauvignon.

Production: 3700 bottles