

Bushmanspad Estate Cabernet Sauvignon 2006

Bushmanspad Estate's unique terroir, 450 metres above sea level, allows for the slow ripening of our grapes and the development of complex fruit flavours and excellent acidity. This shows in our beautiful Cabernets with its deep, dark colour and classic structure. The wine has ripe, approachable tannins and a complex palate with layers of dark berry flavours, mocha, liquorice and mint. A refined wine for the connoisseur.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bushmanspad Estate

winemaker : _

wine of origin : Robertson Valley

analysis : alc : 14.03 % vol rs : 2.1 g/l pH : 3.76 ta : 5.4 g/l so2 : 61 mg/l

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

pack : Bottle **closure :** Cork

Veritas Gold Medal 2007

International Wine Challenge - Bronze Medal

ageing : 8 to 9 years

in the cellar : Only healthy optimum ripened grapes are used, harvested early morning, to ensure the flavours are intact. The juice and skins are then pumped into a cooled stainless steel tank, to ensure all flavours of the grape are kept as well as the natural structure is intact. The grapes then undergo fermentation with specially selected yeast for 4 weeks at 20°C with regular pump-overs.

The grapes are then gently pressed and transferred into new, second- and third fill French oak barrels. The wines were racked 4 times before bottling.

Wood Ageing: 15 months in top quality new-, 2nd- and 3rd fill French oak barrels.

