

Savanha Special Reserve Cabernet Sauvignon 2009

Wonderful concentrations of peppermint, dark chocolate, cassis and cedar spice. The palate is rich, layered and complex, delivering ripe fruit and subtle oak. A great example of minimal oak influence.

Rack of lamb with garlic and parsley, sirloin steak with Madagascan pepper sauce, coq au vin, mature cheese - especially cheddar and gouda.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.6 g/l pH : 3.56 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Climate

Temperature: Winter 8 - 19°C; Summer 13 - 29°C

Annual Rainfall: 780mm

Proximity to Ocean: 10 - 45 km

Soil

Tukulu and Vilafontes

Viticulture

Trellised, 12 year-old vines planted on east-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 9 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks and meticulously sorted.

in the cellar : After cold soaking for 2 days at 13 - 14°C, the grapes fermented in stainless steel tanks at 22 - 26°C. Free run wine was put in a French oak barrels, a combination of 2nd and 3rd fill. Malolactic fermentation and further maturation took place over a total period of 14 months. Meticulous barrel selection was done to deliver this specific style of wine.

Winemakers

Cellar Master: Frans Smit

Winemaker: Johan Jordaan

