

Naledi Cabernet Sauvignon 2008

A rich dark red colour gives previews of a dense, complex and layered wine. The nose reminds of sweet, black berries, blackcurrant, pencil shavings, dark chocolate. The flavours follow through on the palate, a rich and dense mid palate with layers upon layers of undiscovered, mouth watering fruit and oak derived spices. Mouth watering finish with a good balance of acid and smooth silky tannins.

Serve with standing rack of lamb in a sticky berry sauce.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 2.9 g/l pH : 3.62 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Trellised, 11 – 15 year-old vines planted south-east yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 6 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 25.8° Balling, gently crushed, de-stemmed and berry sorted. A day of cold soaking preceded temperature-controlled fermentation in stainless steel tanks and open-top French oak vats. 100 % of the wine underwent malolactic fermentation in barrel, and all of the wine matured in 300L French oak barrels for 18 months. Careful barrel selection was made to ensure that only the best barrels went into the blend.

