

Douglas Green Cabernet Sauvignon 2010

Medium depth ruby with a bright slightly lighter strawberry rim. Enticing ripe berry intensity layered with earthy mineral tones and attractive coriander, rosemary and thyme herbaceous complexity. Smooth, medium-bodied entry with intense juicy red and black berry fruit flavours that are in perfect harmony with the well defined yet restrained ripe tannins and well integrated wood.

Grilled fillet, rump or sirloin with full flavoured pepper sauces, roasted red meat with rich gravy, oxtail, lamb shanks and matured full flavoured cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape - Wellington

analysis : alc : 13.62 % vol rs : 3.9 g/l pH : 3.64 ta : 5.55 g/l

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

pack : Bottle **closure :** Cork

ageing : A medium bodied approachable Cabernet Sauvignon with soft smooth tannins allowing early accessibility yet potential to develop further complexity within 2 - 5 years.

in the vineyard : Our viticulturalist selects the finest quality grapes from defined areas of the Western Cape for terroir specificity and varietal style.

about the harvest: Harvested at an average of 24° B, the Cabernet Sauvignon for this wine was sourced from warmer regions for maximum phenolic ripeness and fruit expression synonymous with Douglas Green's signature style.

in the cellar : Grapes were fermented on the skins for 7 days at 28°C until dry. After pressing, the young wine was put on French oak staves where malolactic fermentation was completed. The wine was left on the staves for a further 3 months. Final blending and bottling takes place at our cellars in Wellington.