

JH Pacas Cabernet Sauvignon 2005

Enjoy with the best steak in town.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Jacques Kruger

wine of origin : Paarl

analysis : alc : 13.61 % vol rs : 3.4 g/l pH : 3.54 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

Veritas 2011 - Silver Medal

about the harvest: Harvest Date: 17 & 24 February 2005

The grapes were allowed to reach optimum ripeness before being hand harvested at 25.5° Balling. Careful selection in the vineyards resulted with only the best grapes being used for this wine.

in the cellar : After de-stalking the mash was inoculated with yeast and fermented for 8 days at 25° C in stainless steel tanks with an hour pump over twice daily. A maceration period on the skins was allowed after fermentation before the skins were pressed. The wine underwent malolactic fermentation in the tank before being pumped to 225 litre vats, 25 % new & 75 % second fill French Oak, for a 25 month maturation period.

The resulting wine has a deep opulent colour with complex ripe berry fruits balanced with smooth tannins and hints of cedar and oak spiciness.

Bottling Date: 3 December 2007

Release Date: 22 December 2010

