

Bernheim Vintners Selection Cabernet Sauvignon 2003

The ideal food wine

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Jacques Kruger

wine of origin : Paarl

analysis : alc : 13.49 % vol rs : 2.2 g/l pH : 3.65 ta : 5.5 g/l

type : Red

pack : Bottle **size** : 0 **closure** : Screwcap

about the harvest: Harvest Date: 12 March 2003

The grapes were allowed to reach optimum ripeness at 24 ° Balling before being hand harvested. Careful selection in the vineyard resulted with only the best grapes being picked for this wine.

in the cellar : After de-stalking the mash was inoculated with yeast and fermented in an open stainless steel tank. Pump over was done twice daily for an hour. A further 5 days maceration on the skins was allowed, after a 10 day fermentation period at 25°C, before the skins were pressed. The wine underwent malolactic fermentation in the tank before being pumped to 225 litre, French Oak, vats for a 17 month maturation period.

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

Bottling Date: 17 September 2004

Release Date: 28 April 2005

