

Naledi Cabernet Sauvignon 2009

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.

Oxtail stew, roast lam with rich red currant sauce, roast ham with red cabbage, and smoked meats

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 1.7 g/l pH : 3.66 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

Great Gold Medal - Concours Mondial De Bruxelles 2012

in the vineyard : Climate

Temperature: Winter 10/17°C; Summer 14/24°C

Annual rainfall: 720mm

Proximity to ocean: 15km

Soil

Decomposed granite with clay subsoil.

Viticulture

Trellised vines planted south-east facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 6 tons per hectare.

about the harvest: Grapes were hand-harvested.

in the cellar : The grapes were pre-cooled, de-stemmed and berry sorted for optimal color and size. A day of cold soaking preceded temperature controlled fermentation in a combination of open top oak fermenters and stainless steel tanks. Free run wine was drained to a combination of 1st and 2nd fill barrels. The wine was matured for 20 months to obtain the ultimate balance in flavor and structure. Barrel selection were made to create this beautiful example of a structured Cabernet sauvignon with ample aging potential.

