

Obikwa Cabernet Sauvignon 2011

Colour: Bright ruby red.

Bouquet: Prominent red fruit and oak spices.

Taste: Full-bodied with cherries and intense fruit flavours, followed by delicate oak spices and firm tannins.

Enjoy this wine with poultry, veal and red meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Obikwa Wines

winemaker : Deon Boshof

wine of origin : Stellenbosch

analysis : alc : 13.58 % vol rs : 6.21 g/l pH : 3.75 ta : 5.28 g/l

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

pack : Bottle **closure** : Screwcap

2011 Wine Magazine's Cabernet Sauvignon Review - Best Value Award: 4 stars

2011 Wine Magazine's Ultra Liquors Best Value Award - Value Award

ageing : Ready to drink now, but the wine will gain in complexity and character over the next two years.

in the vineyard : **Background**: Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate please with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life source and trusted companion. This wine is made in the Adam Tas cellars in Stellenbosch.

The Vineyard (*Viticulturist: Annelie Viljoen*) Grapes were sourced from a selection of the Cape's top vineyards in Stellenbosch, Paarl, Wellington and Robertson, and harvested at optimal ripeness to achieve the fruit-driven character of the eventual wine.

about the harvest: Grapes were harvested by hand in February and March at between 23° - 24° Balling.

in the cellar :

Each vineyard block was separately vinified. The grapes were fermented at low temperatures (between 20° - 25° C) to retain fruit flavours. In addition, 3 days' maceration helped to preserve flavour while giving intensity of colour to the wine. The skins were then removed, pressed and malolactic fermentation completed.

