

Douglas Green Cabernet Sauvignon 2011

Good depth with a bright strawberry edge. Enticing dark berries and cherries on the nose and palate brushed with attractive gentle smoky oak notes. A smooth and juicy medium bodied entry with delicious blackcurrant and soft plum flavours supported by well defined yet accessible ripe tannins for a softly textured finish of pleasing intensity and length.

A medium bodied Cabernet Sauvignon with vibrant fruit and soft tannins allowing for easy drinking on its own or with your favourite sizzling steak, meaty roasts with rich gravy, hearty stews or tomato based Italian food.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Swartland and Robertson

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.63 ta : 5.62 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Drinking well now or within 3 years of vintage.

in the vineyard : 2011 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening and a surge of energy soaked up in soaring temperatures in early January. Grapes were chosen from the Swartland region for chunky tannins and expressive fruit to compliment the finer structure of the fruit from the Robertson area.

in the cellar : Fermented on the skins at 28°C until dry. After pressing, the young wines as allowed to complete malolactic fermentation on French oak staves then left for a further 3 months wood maturation. Final blending and bottling takes place at our cellars in Wellington.

