

Audacia Cabernet Sauvignon 1999

The wine is complex on the nose and palate. It is a well balanced, medium to full bodied wine. The wine has a sweet full almost cherry aroma with green-fig jam undertones. An earthiness is also prominent on the nose. The wine carries well on taste with a short middle palate. This wine is intended to be drunk now, but can mature for another five to six years.

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 15% Merlot

winery : Audacia

winemaker : Ansgar Flaatten & Elsa Carstens

wine of origin : Stellenbosch

analysis : alc : 12.9 % vol rs : 3.2 g/l pH : 3.74 ta : 5.4 g/l va : 0.51 g/l so2 : 112 mg/l fso2 : 41 mg/l

type : Red

in the vineyard : Audacia is situated on the southern slopes of the lower foothill of the Helderberg Mountains in Stellenbosch. The slopes on the farm differ from as much as 20% to flat areas over a relatively wide alluvial terrace. Almost 70% of the farm is a slope facing directly south (cooler climate) where especially Cabernet Sauvignon, Merlot and Shiraz are planted. The farm is situated approximately 20 km from the sea (Indian Ocean). The cool sea breezes play an important role in cooling down the grapes during ripening, a huge positive attribute for quality grape production. A variety of soil types exists on Audacia of which Estcourt, Tukulu and Dundee/Westleigh are the major types. The water retaining capacity of the soils are sufficient so that only supplementary irrigation will be done by means of the drip system.

The winemaker, Elsa Carstens, is also in charge of vineyard practices. This enables quality assurance from the vineyard to the bottle. It is the believe of the winemaker to have the strictest control over vineyard practices. The crop is limited to 8 tons per hectare. This process starts already in wintertime during pruning, followed by intensive summer pruning practices. The farm is small enough for such practices to be done on each vine.

11 ha of new vines were planted in 2000 of which 100% are red cultivars. These new plantings consist of Roobernet (a new South African cultivar), Petite verdot, Cabernet franc, Merlot, Shiraz and Cabernet Sauvignon and Malbec.

about the harvest: Harvesting is done in half ton bins. Each picking of 1,5 tons is transported to the cellare where the grapes are kept in the shade until crushing. This results in reasonably cool grape temperatures, protecting them from the growth of spoilage organisms.

in the cellar : Audacia will always strive towards using the best and latest methods in the production of its wines. Combinations of different winemaking techniques are applied during the production to ensure different building blocks out of which the ultimate blend will be made. Only grapes from the Stellenbosch region of origin will be used when buying in to supplement our own crop.

The wines mature in 300 and 225 liter French or American oak barrels respectively depending on the style and cultivar of the wine. The 300 liter barrels will be phased out in future.

Audacia is registerd and authorized with the Wine and Spirit Board to produce IPW grapes and wine. The system was implemented in 2000 in the wine industry and will be mentioned on our wine labels from upon release of wines from this vintage. The

aim of this system is to use the latest information and technology with regard to all aspects of the production of quality grapes and wine in an environmental friendly way. This will ensure the protection of non-renewable natural resources and the environment in order to ensure mans future health and well-being, as well as sustainable, economically viable agricultural production.