

Douglas Green Cabernet Sauvignon 2001

The International Wine & Spirit Competition 2002 - Silver

Colour: Deep dense ruby with a gradation to a plum meniscus.

Nose: Deep black berry intensity supported by nutty, liquorice and ripe black cherry aromas.

Palate: Rich smooth full-bodied entry with intense juicy black berry fruit integrated with subtle nutty flavours and friendly tannins that end in a pleasing finish of admirable length. Overall a medium to full-bodied wine with intensity of fruit and tannic structure allowing accessibility.

Food Suggestions: Grilled fillet, rump or sirloin with full flavoured pepper sauces, roasted red meat with gravy, oxtail, lamb shanks and matured full flavoured cheese.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Douglas Green Wines

winemaker : Deon Truter

wine of origin : Coastal

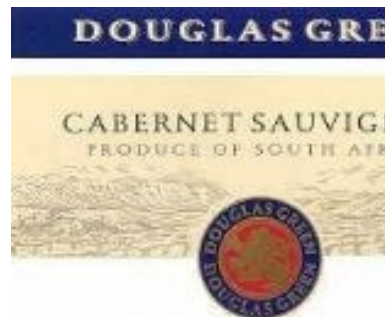
analysis : alc : 14.5 % vol rs : 3 g/l pH : 3.72 ta : 5.2 g/l

type : Red

pack : Bottle

Veritas 2002 - Bronze

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ageing : Promises to integrate further and develop amazing complexity within the next 2 to 5 years.

in the cellar : The Cabernet Sauvignon grapes, with their typical small dark berries are crushed, destalked and fermented on the skins for six days at 30°C. This is followed by three months of wood treatment to add subtle wood flavours to the wine.