

Rocheburg Cabernet Sauvignon 2000

The complex fruitiness of this wine is well balanced with pleasant, lingering taste. An exceptional of a lighter style Cabernet Sauvignon, which can be enjoyed while still young. Enjoy with red meat and serve at room temperature.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Zakkie Bester and Eric Saayman

wine of origin : Coastal

analysis : alc : 13.45 % vol rs : 2.6 g/l pH : 3.68 ta : 5.4 g/l

in the vineyard : Supplementary irrigation, 2 different vineyards were used.

about the harvest: Grapes were harvested early in the morning of February at 25.0Â°
Balling.

Production: 10 â€” 12 ton per hectare.

in the cellar : The grapes were left on the skins for a day, pumping over before
alcoholic Fermentation. Fermentation started spontaneously. Free run and press juice
were added together. Matured with French oak during Malolactic fermentation,
afterwards stabilised and bottled.