

## Louisvale LV Cabernet Sauvignon 2001

A youthful elegant Cabernet which makes remarkably good drinking at a very young age. Hints of wood with blackberry aromas and a well balanced tannin structure.

A wine to be enjoyed on its own, or to compliment meals such as pork, red meats and light pastas.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Louisvale Wines

**winemaker :** Simon Smith

**wine of origin :** Coastal

**analysis :** alc : 13.78 % vol    rs : 2.4 g/l    pH : 3.55    ta : 5.0 g/l    va : 0.48 g/l    so2 : 79 mg/l

**type :** Red      **wooded**

**pack :** Bottle



**ageing :** Although it can be drunk now, it has a maturation potential of up to 3 years.

**in the vineyard :** Soil type: Decomposed Granite

**about the harvest:** The grapes were harvested from the 22-26 March 2001 at 24.5Â° Balling.

**in the cellar :** The wine was matured for 4 months in small French oak barrels. The wine was bottled in October 2001.