

## Riebeek Cabernet Sauvignon 2001

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  
**pack :** Bottle

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

**about the harvest:** The grapes were harvested early February at 25.0° Balling.  
Production: 10–12 tons per hectare.

**in the cellar :** Grapes were harvested early in the morning, 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.

