

Kloovenburg Cabernet Sauvignon 2001

This youthful Cabernet shows exuberant fruitiness of just-crushed mulberry and other berry fruits. Big, juicy and supple, it has excellent oak balance and depth of flavours. Intense and complex the wine will benefit from time in the bottle.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kloovenburg

winemaker : Pieter du Toit

wine of origin : Swartland

analysis : alc : 14.50 % vol rs : 1.90 g/l pH : 3.64 ta : 6.30 g/l

type : Red **wooded**

pack : Bottle

Veritas 2002 - Bronze

ageing : 3 – 6 years.

in the vineyard : Varietal: 100% Cabernet

Vineyards: Single block of Kloovenburg's vineyards. South west slope of Kasteelberg

Soil: Deep Malmesbury shale

Age of Vines: 4 years

Yield per Ha: 3 Ton per HA (1 800 ltr)

The vineyards were trellised with drip irrigation and summer pruning for better sunlight penetration and low crop. Monitored by Neutron Moisture meter.

about the harvest: The grapes were harvested in the early mornings of February.

in the cellar : Regular pumping over. Short skin contact after fermentation. The wines was matured in 300 ltr – 1st Fill French Oak for 9 months. The wine was bottled in middle May 2002.

