

## Cape Winemakersguild Cabernet Sauvignon Reserve 1998

Dark plum/ruby red; rich berry, violets, cedar and vanilla aromas and flavours; this is a full-bodied, well-structured wine.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

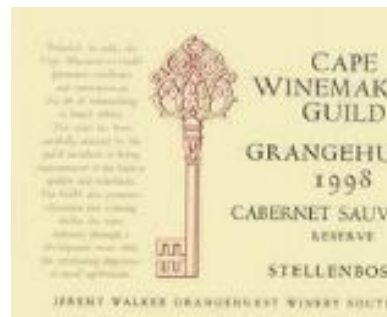
**winery :** Grangehurst Winery

**winemaker :**

**wine of origin :** Stellenbosch

**analysis :** alc : 13.67 % vol    rs : 1.4 g/l    pH : 3.73    ta : 5.7 g/l

**type :** Red



**ageing :** Ready to drink now (2002) but should benefit from another 4 to 6 years bottle maturation (i.e. 2006 to 2008).

**in the vineyard :** Selected from two vineyards "Helderberg and Firgrove (both Stellenbosch).

**in the cellar : FERMENTATION** Fermented in open tanks (kuipe) with manual punch down of the skins with a wooden paddle 8 to 10 times per day. After completion of the alcoholic fermentation, the free-run wine was drawn off and the skins were gently pressed in a hand-operated basket press. The free-run and press wines were blended in a stainless steel tank and were then transferred to small oak barrels for maturation.

**CLARIFICATION** This wine was clarified according to the natural settling and racking method which does not involve the use of any unnatural fining agents, centrifuges or filters.

**BARREL MATURATION** Matured in 5 x 225 litre French oak barrels for 23 months.

**BOTTLING** Total production of this wine was only 1,420 x 750ml bottles; bottled exclusively for the Cape Winemakers Guild and sold at the 2000 auction.