

Windmeul Cabernet Sauvignon Reserve 2001

Oaking has resulted in a spicey, deep-flavoured wine. The wine has complexity, a strong tannin structure and a long after taste.

variety: Cabernet Sauvignon | Cabernet Sauvignon

winery: Windmeul Cellar winemaker: Hugo Lambrechts

wine of origin: Coastal

analysis: alc:14.5 % vol rs:3.3 g/l pH:3.57 ta:6.0 g/l va:0.58 g/l

Veritas 2002 - Silver

ageing: The wine will reach its peak in 2 - 4 years, but it is already palatable.

in the vineyard: Originating from the Malmesbury area. These non irrigated bush vines has a natural tendency to lower yields, which add to the complexity and colour of the wine.

in the cellar: Aging took place in new French oak barrels for 12 months. This gives more intensity as well as completeness to the wine.



printed from wine.co.za on 2024/03/29