

Niel Joubert Cabernet Sauvignon 2001

Mineral led nose with concentration of ripe red berries, hint of vanilla and touch of oaky char. Full and firm in the mouth with repeat of all the berry fruit. Accessible but firm tannins.

Well balanced, elegant yet enough character to accompany rich roasts, steaks and stews.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Niel Joubert Wines

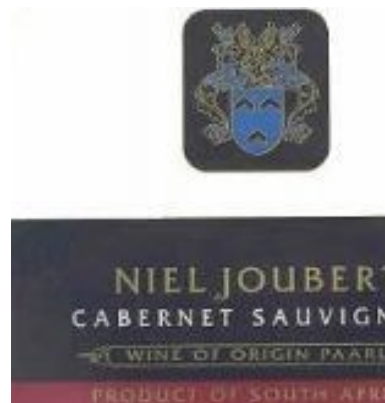
winemaker : Ernie Leicht

wine of origin : Coastal

analysis : alc : 12.5 % vol pH : 5.5

type : Red

pack : Bottle



ageing : Needs time to develop its potential.

in the vineyard : Age of Vines: 8 years

Slope and Aspect: Northern slopes of Simonsberg

Soil: Hutton

Trellis type: 4 wire vertical

Yield: 3-6 tons per hectare

Irrigation: Supplementary drip

Pruning: 2 arms cordon 4 spurs per arm

about the harvest: Date: 22nd March 2001

Method: Hand harvested

Ripeness: 24.5° Balling

in the cellar : Fermentation (white wines): N/a

Skin contact: 12 days

Barrel maturation: 10% French oak barrels - new 5% American oak barrels - new 85%

Tank