

Niel Joubert Christine-Mari 2001

Michelangelo International Wine Awards 2003 - Gold

Ripe plums, dark cherries, cassis, mingle with sweet, spicy oak on the nose. Soft and ripe fruited mouth with well tuned tannins. All very accessible at this early age yet has lots of development to come. Flows with elegance, great balance, easy frame work. Fine, supple tannins.

Great wine for fine food.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 48% Merlot

winery : Niel Joubert Wines

winemaker : Ernie Leicht

wine of origin : Coastal

analysis : alc : 14.0 % vol ta : 5.1 g/l

type : Red

pack : Bottle

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Veritas 2002 - Bronze

in the vineyard : Age of Vines: 5-10 years

Slope and Aspect: Slopes of Simonsberg

Soil: Hutton

Trellis type: None " bush vines

Yield: 5-7 tons per hectare

Irrigation: Supplementary drip

Pruning: 2 arms cordon 4 spurs per arm

about the harvest: Date: 17th March 2001

Method: Hand harvested

Ripeness: 25.0° Balling

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

Skin contact: 7 days Barrel maturation 52% Cabernet Sauvignon " French Oak 48%

Merlot " French Oak