

Naledi Cabernet Sauvignon 2000

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Savanha
winemaker : Christo Versfeldt
wine of origin : Western Cape
analysis : alc : 13.87 % vol rs : 2.8 g/l pH : 3.67 ta : 5.3 g/l

Silver Medal. Challenge International du Vin 2003.

in the vineyard : Durbanville: Deep red soils derived from shale.

Paarl: Red clay soils derived from granite.

The grapes are harvested from two bushvine vineyards. The Durbanville block is planted on a north-facing slope.

about the harvest: Bunches de-stemmed and crushed straight into fermentation tanks. Harvested mid-end March at 24Â°B.

in the cellar : The juice is fermented in small stainless steel tanks with each vineyard treated separately before evaluation and blending three months later. The vinification procedure is conducted with great care. The extraction of colour and flavour is long and soft and the temperature of the process is controlled with precision. The wines are transferred to 225l barrels for malolactic fermentation, of which 45% are new barrels. The wines are fined with egg white before bottling. Matured in 45% new French oak barrels for 13 months.

