

Savanha Cabernet Sauvignon 2000

Palate: Full-bodied, with sweet and mature round tannins. Hints of mint and dried fig - very characteristic of the variety. An elegant, strong and long lasting mouth feel, full of character.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Savanha

winemaker : Christo Versfeldt

wine of origin : Western Cape

analysis : **alc** : 13.54 % vol **rs** : 2.5 g/l **pH** : 3.91 **ta** : 4.9 g/l **va** : 0.80 g/l **so2** : 102 l mg/l

pack : Bottle

Silver Medal: Veritas Awards 2002 (Paarl, South Africa)

Bronze Medal: Veritas Awards 2001 (Paarl, South Africa)

ageing : Maturation 3 to 5 years from vintage.

in the vineyard : 13-year-old bushvines of which some received supplementary irrigation. Vines in areas Durbanville and Paarl.

Soil: Light medium lime with clay layer at the bottom

Climate: Average summer temp: 22.3°C (Durbanville)
23.8°C (Paarl)

Average winter temp: 11°C (Durbanville)
11.5°C (Paarl)

Annual rainfall: 713.5mm

Proximity to ocean: 15-30km

about the harvest: Harvest took place at the beginning of March and grapes were picked at optimal ripeness (25-26°C).

in the cellar : The grapes were de-stemmed, crushed and chilled down to 12°C. Gentle pump-over occurred twice a day. Fermentation took place at about 27°C. Extended skin contact for a further 20 days, which is unique to the old world (French) style. Malolactic fermentation took place in 40% new French oak barrels and the rest in 2nd and 3rd fill over 12 months. Light fining with egg white and minimal filtration preceded bottling.

