

## KWV Cabernet Sauvignon 2000

The wine shows good varietal characteristics with upfront cherry fruit which is in perfect balance with oaky vanilla flavours, due to careful maturation in oak. Excellent follow-through on the palate where the soft, ripe tannins linger on the senses. The wine has good acid structure that balances well with the tannic structure and contributes to its elegant finish.

Serving suggestion: Ideal with ostrich steak, grilled lamb, oxtail, steak.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** KWV Classic Collection

**winemaker :**

**wine of origin :** Paarl

**analysis :** alc : 12.7 % vol   rs : Dry g/l   pH : 3.6   ta : 5.8 g/l

**ageing :** Ready for immediate enjoyment but will mature well for up to 3 years.

**in the vineyard :** Climate: Mediterranean climate with moderate summers and wet winters. Rainfall of approximately 600 mm annually.

Soil: Gravely, well-drained soils, as well as Table Mountain sandstone.

**about the harvest:** Grapes were harvested at an optimum ripeness of 24<sup>Å</sup> Balling.

**in the cellar :** The grapes were inoculated with a pure yeast strain and fermented on the skins until dry. After alcoholic fermentation was completed, malolactic fermentation took place before the wine was matured in oak barrels. The wine was then blended and bottled.

