

Longridge Cabernet Sauvignon 2001

Michelangelo International Wine Award 2004 - Silver

Concours Mondial de Bruxelles 2003 - Silver

Concours Mondial de Bruxelles 2004 - Gold

Ruby red in colour, the wine is intense and full-bodied with excellent structure and an abundance of fruit flavours harmoniously integrated with soft tannins.

Red meat, especially venison is recommended.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Longridge Wine Estate

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.95 % vol rs : 2.9 g/l pH : 3.58 ta : 5.3 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

Michelangelo International Wine Award 2004 - Silver

Concours Mondial de Bruxelles 2003 - Silver

Veritas 2003 - Bronze

Concours Mondial de Bruxelles 2004 - Gold

4 Stars - John Platter 2004, South Africa

ageing : Enjoy now, or within 3 to 4 years from harvest.

in the vineyard : Climate: Average temperature - Summer 23.5Â°C, Winter 10Â°C

Annual rainfall: 650 mm

Proximity to ocean: 20 km

Soil: Hutton & Clovelly

Trellised vines planted against northwest- and northeast-facing slopes and that are between 7 and 12 years old yielded the grapes for this wine. The vineyards received supplementary irrigation and produced between 5 and 8 tons per hectare.

about the harvest: The grapes were picked at 24.5Â° Balling, the beginning of March.

in the cellar : The juice was fermented in stainless steel tanks, while malolactic fermentation took place in oak barrels. The wine spent 14 months in oak barrels - 90% in French oak and the remainder in American oak.

