

Douglas Green Cabernet Sauvignon 1998

Full deep ruby colour. A rich complex melange of blackberry, cedar, eucalyptus, walnuts, green peppers and meaty aromas. Smooth and well-structured with intense blackberry, peppery and nutty flavours and a well-balanced finish. Overall, full-bodied with excellent varietal fruit flavours, well-balanced, deliciously round, drinking well now but also has great ageing potential. Ideal with fillet and green peppercorn sauce, serious red meat dishes, casseroles, pastas with rich complex sauces.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 12.54 % vol rs : 2.2 g/l pH : 3.69 ta : 5.0 g/l

type : Red

pack : Bottle

in the cellar : The Cabernet Sauvignon grapes, with their typical small dark berries are crushed, destalked and fermented on the skins for six days at $\pm 30^{\circ}\text{C}$. This is followed by three months of wood treatment to add subtle wood flavours to the wine.

