

Savanha Sulanga Cabernet Sauvignon 2001

Intense red colour and an interesting multi-dimensional nose, where you will find fresh fruit. Full-bodied, with sweet and matured tannins. Good balance between alcohol and acidity with a strong finish, full of character and elegance.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Savanha

winemaker : Eleonor Hoogendijk

wine of origin :

analysis : alc : 13.80 % vol rs : 2.7 g/l pH : 3.80 ta : 5.4 g/l

pack : Bottle

in the vineyard : Area: Stellenbosch/Paarl

Soil: Hutton, Clovelly and Kroonstad

Annual rainfall: 650 – 750mm

Av Summer Temp: 25°C

Av Winter Temp: 13°C

in the cellar : The grapes were hand-picked at 26°C and selected before destemming. Cold maceration for 2 days prior to fermentation in order to do soft, gentle pump over during alcoholic fermentation. 5-7 days of temperature controlled fermentation and 100% malolactic fermentation.

Second and third filled French barrels for 8 months.

