

## Savanha Cabernet Sauvignon 2001

The wine is dark plum in colour. Intense raspberry fruit on the nose is subdued by soft vanilla oak and a hint of honeycomb. The aromas follow through on the soft, velvety palate and there is a hint of dryness on the finish.

Serve with cheese and red meats.

**variety** : Cabernet Sauvignon | Cabernet Sauvignon

**winery** : Savanha

**winemaker** : Frans Smit

**wine of origin** :

**analysis** : alc : 13.54 % vol    rs : 2.5 g/l    pH : 3.91    ta : 4.9 g/l

**type** : Red

**pack** : Bottle

**ageing** : Enjoy now, or within 3 to 5 years from harvest.

**in the vineyard** : Bushvines that are 13 years old yielded the grapes for this wine. The vineyards received supplementary irrigation.

Av temp: Summer 22.3°C (Durbanville), 23.8°C (Paarl)

Av temp: Winter 11°C (Durbanville), 11.5°C (Paarl)

Annual rainfall: 713.5mm

Proximity to ocean: 15 - 30km

Soil: Light to medium lime with a clay layer at the bottom.

**in the cellar** : The grapes were destemmed, crushed and chilled down to 12°C Celsius.

Gentle pump-over occurred twice a day. Fermentation took place at approximately

27°C Celsius and was followed by extended skin contact for a further 20 days.

Malolactic fermentation took place in the barrels. Light fining with egg white and minimal filtration preceded bottling. A 40% portion of the wine was matured in new French oak barrels and the balance in 2nd- and 3rd-fill barrels for 12 months.

46 600 bottles were produced.

