

Moreson Cabernet Sauvignon 2000

Veritas 2003 - Bronze

Hints of red berries and cassia on nose with some eucalyptus tones. This well balanced wine is packed with fruit on the palate with nice dry tannins to support it.

Serve with red meat and liver.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Moreson

winemaker : Anton Beukes

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.52 ta : 6.3 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

Veritas 2004 - Silver

Veritas 2003 - Bronze

ageing : 5 - 6 years from vintage

about the harvest: Handpicked during March.

in the cellar : Cold maceration for 36 hours after crushing. Soft extraction of tannins with regular, short pumpovers. Total of 21 days on skins before pressing. Malolactic fermentation is done in barrels.

Barrel details: Racked about 4 times in/out of barrels during the 24 months in wood. 40% of this wood was new.

