

Naledi Cabernet Sauvignon 2001

Attractively deep and dark in colour with a purple edge. The wine is velvety smooth on the palate with berry fruit, dark chocolate and nutty flavours complemented by a dash of mint. A rich, fat wine that ends with a hint of dryness on the lingering finish.

Serve with red meat dishes; venison is especially recommended.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Savanha

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 2.4 g/l pH : 3.66 ta : 6.0 g/l

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

pack : Bottle

ageing : Enjoy now or within 30 months from harvest.

in the vineyard : Trellised vines, between 8 and 12 years old yielded the grapes for this wine. The Durbanville vines are planted against steep west-facing slopes and received no irrigation. The Paarl and Stellenbosch vines are planted on southeast-facing slopes and received drip irrigation.

Soil: Durbanville - Deep red soils derived from shale, Paarl - Red clay derived from granite, Stellenbosch - Deep gravel soils with a clay layer.

about the harvest: The grapes were picked at $\pm 25^{\circ}$ Balling the yield was 6 tons per hectare.

Harvest Date: End of February to mid-March 2001.

in the cellar : The must was fermented in stainless steel tanks. Malolactic fermentation occurred in small French oak barrels.

Production: 2 420 X 6-bottle cases.

