

## Sulanga Cabernet Sauvignon 2002

---

The wine is deep, intense ruby red. The multi-dimensional nose shows good integration of the fruit with the oak. The well-balanced fruit on the palate is supported by good, soft tannins.

Serve with red meat dishes such as venison or strong, mature cheese.

Not available in South Africa.

---

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Savanha

**winemaker :** Frans Smit

**wine of origin :** Coastal

**analysis :** alc : 13.52 % vol   rs : 2.7 g/l   pH : 3.71   ta : 5.3 g/l  
wooded

---

**ageing :** Enjoy now, and within 40 months from harvest.

**in the vineyard :** Trellised vines that are between 8 and 10 years old and planted on northwest slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation.

Soil: Hutton and Clovelly.

Average Temp: Summer 25Â°C, Winter 13Â°C.

Annual rainfall: 450 â€” 550 mm.

**about the harvest:** The grapes were hand-picked at 26Â° Balling and produced 10 tons per hectare.

Harvest Date: Mid- to late March 2002.

**in the cellar :** After harvesting and crushing, two days of cold maceration preceded fermentation. The must was fermented under temperature-controlled conditions for 5 to 7 days during which gentle pump-overs took place. This was followed by 100% malolactic fermentation. The wine was matured for eight months in 2nd and 3rd-fill French oak barrels.

Production: 38 750 X 6-bottle cases.