

KWV Reserve Cabernet Sauvignon 2001

Dark, ripe and intense with a firm tannic backbone and plenty of black-berry, plum and spicy currant flavours, picking up cedary spice, oak and tobacco notes. Complex and concentrated, but still a bit reined-in.

Definitely red meat, preferably roast beef, well-hung game, goose or duck. Mature cheddar cheese too.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : KWV Classic Collection

winemaker :

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : Dry g/l pH : 3.59 ta : 5.9 g/l

type : Red wooded

ageing : Best from 2002 through to 2008.

in the vineyard : Climate: Vineyards are situated on approximately 80cm deep gravely/sandy soils with under laying clay. These duplex soils contributes to balanced growth and the under laying clay acts as a water reservoir.

Soil: Deep red, hutton and clovelly soils.

about the harvest: Specially selected grapes were harvested at full ripeness of 24.5° Balling.

in the cellar : The must was inoculated with a pure yeast strain and fermented dry on the skins at a temperature of 26 - 28°C. It was matured in new 300l oak barrels for 16 months before being blended and bottled.

