

## Zandvliet Astonvale Ruby Cabernet 2003

**This range has been discontinued.**

Good intense red colour. This is a fruit-driven, full bodied wine with powerful fruit aromas and plenty of fruit on the palate. Lengthy palate with soft, rounded finish.

Can be served slightly chilled (15-18°C). Lovely quaffing wine, easy to drink and enjoyable. Good with vegetarian dishes, pastas, pizzas, pork, veal and red meats.

**variety :** Ruby Cabernet | Ruby Cabernet

**winery :** Zandvliet Wine Estate

**winemaker :** Johan van Wyk

**wine of origin :** Robertson

**analysis :** alc : 13.5 % vol   rs : 5.7 g/l   pH : 3.80   ta : 5.3 g/l

**in the vineyard :** Ruby Cabernet is an American cross between Cabernet Sauvignon and Carignan. It was designed for heat tolerance and tends to overcrop. Does well in Robertson area, ripening easily. A feature is its intensely coloured juice, especially when the crop is controlled.

This Ruby Cabernet is specially selected by our experts and specifically chosen from hillside vineyards with their crops strictly controlled.

**about the harvest:** Harvesting takes place only when the grapes are fully ripe, which is determined chiefly by tasting the grapes in the vineyards.

**in the cellar :** The aim is to make a soft, easy drinking wine with lots of fruit. To achieve this, the crushed grapes are cold soaked in the fermenter and then only partially fermented, before drawing off, thereby reducing the tannins. Only free run wine is used, with no oak maturation. Malolactic fermentation takes place, further softening up the wine. A small percentage of Shiraz has been blended into the wine to strengthen the middle.



### Zandvliet Wine Estate

Robertson

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[www.zandvliet.co.za](http://www.zandvliet.co.za)