

## Five Heirs Cabernet Sauvignon 2003 - DISCONTINUED

Colour – Plum skin, terracotta and dark berry colour.

Nose – Meaty, gamey, prune and chocolate bouquet.

Palate – Rich, well balanced wine, with tannins and extract that adds complexity. Meaty, gamey, nutmeg and cashew flavours follow through from the nose.

Enjoy with beef fillet and dark chocolate.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :**

**winemaker :** Wynand Hamman

**wine of origin :**

**analysis :** alc : 13.83 % vol   rs : 2.3 g/l   pH : 3.56   ta : 5.5 g/l

**type :** Red   **style :** Dry   **body :** Medium   **wooded**

**pack :** Bottle   **size :** 0   **closure :** 0

Swiss Airlines International Wine Awards 2004 - Seal of Approval

**ageing :** Although the wine is drinking well now, it can benefit from 4 to 5 years maturation.

**in the vineyard :** Origin: Stellenbosch - 25%, Somerset West – 75%.

Altitude: 300 m above sea level.

Soil: Weathered Granite and Tukululu type soils.

Crop size: 3 to 3.5 kg per vine.

**about the harvest:** All harvesting was done by hand. Extreme care was taken not to damage the grapes and only healthy, fully ripened grapes were picked.

Harvest date: February 2002.

**in the cellar :** After the vines had been de-stemmed and crushed, the mash underwent cold maceration at 18 degrees Celsius, being left on the skins for two days before fermentation. During fermentation at 28 degrees Celsius, which lasted for eight days, racking took place every 8 hours. The wine was then left on its skins for a further 14 days, where after it was drawn off. The skins were gently pressed, wine was recovered, and this was then added to the free-run. Malolactic fermentation took place in stainless steel tanks, before the wine was transferred to a combination of new, second and third-fill 300 ltr. French oak barrels for a period of 6 - 8 months. All barrels were obtained from coopers in Bordeaux.