

## Jacobsdal Cabernet Sauvignon 2001

Cornelis Dumas says the wine shows an intense ruby colour. On the nose blackcurrant and coffee with undertones of cigar box and vanilla oak spices are evident. On the palate the wine is velvety in texture with mulberry and fruit supported by wood spices.

Enjoy with game casseroles, red meat dishes, robust cheeses or chocolate.

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

**winery** : Jacobsdal Estate

**winemaker** : Cornelis Dumas

**wine of origin** : Coastal

**analysis** : alc : 13.26 % vol   rs : 2.5 g/l   pH : 3.58   ta : 5.82 g/l

**type** : Red   **wooded**

**pack** : Bottle

**in the vineyard** : The grapes for this wine were sourced from dryland bush vines, established 140 metres above sea level. Facing south-west, the vineyards are established in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention. They were between 10 and 15 years old at the time of harvest.

**about the harvest**: Grapes were hand harvested at the end of February, when fully ripened, at 23,5° Balling with an average yield of 5 tons/ha.

**in the cellar** : Fermentation occurred spontaneously from natural yeast cells on the grape skins. This has been the procedure followed by the family and has never failed. It allows subtler but deeper flavours where tannins are less evident. The cap was regularly punched under by hand for maximum extraction of colour, flavour and tannins. At 8-10° Balling the juice was separated from the skins, pressed and only the free run juice was used for the wine. Fermentation was completed in closed tanks and after spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French wood for 12 to 18 months before the final blend was made up.

