

Stellenbosch Hills Cabernet Sauvignon 2002

Ripe black cherry & mulberry flavours with woodsmoke, brush of vanilla and sprinkle of pepper, follows through on the nose and palate.

Serve with fillet in Madagascar green pepper sauce.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Stellenbosch Hills Wines

winemaker : PG Slabbert

wine of origin : Stellenbosch

analysis : **alc** : 13.54 % vol **rs** : 2.21 g/l **pH** : 3.32 **ta** : 5.87 g/l **va** : 0.58 g/l **so2** : 54 mg/l **fso2** : 27 mg/l

type : Red **style** : Dry **wooded**

pack : Bottle

ageing : Enjoy during the next 5 years.

in the vineyard : The wine is a blend made up of grapes from two different Cabernet Sauvignon vineyards, varying in age between 8 and 18 years. Both are vertically trellised to optimize leaf exposure to the sun. The younger vineyard gives the desired fruit flavours whereas the older vineyard adds structure and tannins.

about the harvest: The grapes were hand harvested at the optimal time of aromatic concentration (24Â°B). It is of critical essence that the fruit is healthy, crispy with a good sugar/acid balance.

in the cellar : Wine is matured for a period of 16 months in 30% new French oak and the remainder in 2nd and 3rd fill French oak barrels.

