

## Riebeek Cabernet Sauvignon 2002

A typical new world style wine with upfront blackcurrant flavours, enhanced by subtle wood aromas soft and pleasing on the palate.

Enjoy with red meat and serve at room temperature.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon  
**winery** : Riebeek Cellars (replaced by Riebeek Valley Wine Co)  
**winemaker** : Zakkie Bester and Eric Saayman  
**wine of origin** : Coastal  
**analysis** : alc : 14.0 % vol   rs : 2.5 g/l   pH : 3.69   ta : 5.7 g/l  
**type** : Red   **wooded**  
**pack** : Bottle



**in the vineyard** : Vineyard: Supplementary irrigation, 2 different vineyards were used

The vineyards are situated on the foothills of Kasteelberg on weathered shale (Glenrosa) soils. Pruning and canopy management is done to promote flavour development in the fruit. Supplementary irrigation is applied at the right stages to ensure a balanced crop that ripens to perfection. Bunch removal at veraison produces moderate yields (10 ton / hectare) of premium grapes. Ripening is monitored closely and picking is done at optimal ripeness.  
Production: 10 – 12 ton per hectare

**about the harvest**: The grapes were harvested early February at 25° Balling.

**in the cellar** : Grapes harvested early in the morning, given cold maceration at 10°C for 2 days with regular pump overs. After fermentation started spontaneously was pumped over 3 times a day, one rack and return was done. Fermentation temperature never exceeded 27°C. After alcoholic fermentation left on the skins for 5 days before pressed. Free run and press juice was added together. Malolactic fermentation was done with French oak. After MLF racked and matured 6 months in the tank before stabilised and bottled.