

## Capelands Red 2003

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The wine is ruby in colour with a medley of ripe cherry and sweet black prune aromas. Ripe strawberry flavours on the palate are supported by soft tannins.

Serve with pasta and other Italian dishes.

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**variety :** Ruby Cabernet | Ruby Cabernet, Cinsaut, Pinotage

**winery :**

**winemaker :** Frans Smit

**wine of origin :**

**analysis :** alc : 13.78 % vol    rs : 2.9 g/l    pH : 3.66    ta : 5.3 g/l

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

**pack :** Bottle

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**ageing :** Enjoy now, or within 2 years from harvest.

**in the vineyard :** Trellised Shiraz, Ruby Cabernet, Cinsaut and Pinotage vines that are between 5 and 7 years old yielded the grapes for this wine. The vines produced between 12 and 14 tons per hectare.

Soil: Hutton, Malmesbury Scaley

**in the cellar :** The grapes were picked at 24.5Â° Balling. The must was fermented for 6 to 8 days. A 70% portion completed malolactic fermentation.

The wine was matured with French oak staves.