

Sulanga Cabernet Sauvignon 2003

The wine is deep, intense ruby red. The multi-dimensional nose shows good integration of the fruit with the oak. The well-balanced fruit on the palate is supported by good, soft tannins.

Serve with red meat dishes such as venison or strong, mature cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 3.65 g/l pH : 3.41 ta : 5.81 g/l

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

pack : Bottle

ageing : Enjoy now, and within 40 months from harvest.

in the vineyard : Average temperature: Summer 25°C, Winter 13°C

Annual rainfall: 450 – 550 mm

Soil: Hutton and Clovelly

Trellised vines that are between 8 and 10 years old and planted on northwest slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 10 tons per hectare.

about the harvest: Mid- to late March 2003.

in the cellar : The grapes were hand-picked at 26°C Balling and selected before de-stemming. Two days of cold maceration preceded fermentation. The must was fermented under temperature controlled conditions for 5 to 7 days during which gentle pump-over took place. This was followed by 100% malolactic fermentation. The wine was matured for 8 months in 2nd- and 3rd-fill French oak barrels.

Production: 52 000 X 6 bottle cases.

