

Ruitersvlei Reserve Cabernet Sauvignon 2002

Swiss International Air Lines Wine Awards 2004 - Silver

This reserve Cabernet Sauvignon has full blackcurrant flavours with ripe subtle tannins and a touch of walnut.

Butterfly leg of lamb, red meat and steak will match this delicious wine.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ruitersvlei

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.8 g/l ta : 5.4 g/l va : 0.43 g/l so2 : 87 mg/l fso2 : 37 mg/l

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

pack : Bottle

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ageing : Will keep well for 6 - 8 years.

in the vineyard : The Cabernet Vineyards are on the valley floor getting direct afternoon sun, resulting in smaller compact berries with concentrated aromatics and sugars. The shales soils give good drainage allowing management to manipulate the water supply at critical developmental stages, providing yields that give quality concentrated berries.

about the harvest: These grapes were hand-harvested at optimum ripeness.

in the cellar : The grapes were fermented in stainless steel tanks on the skins, with frequent pumpovers and purposeful aeration. It was left on the skins after fermentation to enrich tannins allowing wine to age smoother in the barrel. It was aged for 12 months in a selection of French and American oak.

