

Klein Tulbagh Cabernet Sauvignon Reserve 2001

This wine is rich in colour, with typical blackcurrant aromas and whiffs of mint, combined with well integrated oakwood flavours. Good mouthfeel on a juicy palate.

Roast beef, roast lamb or steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.65 ta : 6.2 g/l va : 0.93 g/l so2 : 78 mg/l fso2 : 30 mg/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle

Veritas 2003 - Bronze

ageing : Enjoy now or over the next four years.

in the vineyard : Grapes are from high trellised vineyards planted in a east / west row direction against west and east facing slopes.

about the harvest : Grapes were harvested at sugars of 23°B with 6g/l acidity.

in the cellar : Fermentation took place on the skins in open fermenters at temperatures between 25 and 30°C. Punch downs were done every 4 hours. The wine underwent malolactic fermentation. After fermentation the wines were matured under a watchful eye in a combination of 300 l French and American oak barrels for 12 months.

