

## Franschhoek Cellar Cabernet Sauvignon 2003

Medium to full-bodied dry red wine with an approachable earthy and berry fruit aroma. Blackberry fruits and well integrated oak extracts. This medium-bodied Cabernet Sauvignon shows classic blackberry notes with hints of warm oak – soft textured and plump.

Complements slow roasted meats and subtle flavours, also try it with cassoulet or roast turkey.

**variety :** Cabernet Sauvignon | 80% Cabernet Sauvignon, 15% Cabernet Franc, 5% Shiraz

**winery :** Franschhoek Cellar

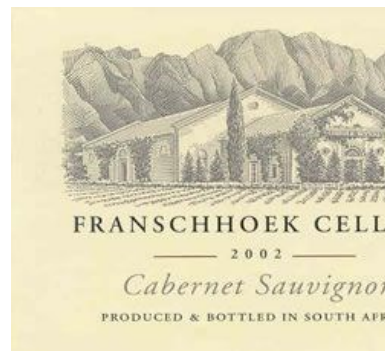
**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 13.1 % vol    rs : 2.89 g/l    pH : 3.65    ta : 5.31 g/l

**type :** Red    **style :** Dry    **taste :** Mineral    **wooded**

**pack :** Bottle



**ageing :** Can drink up to 5 years after vintage.

**in the vineyard :** Grapes originated from Franschhoek Region

Average age of wines: 5 to 6 years

Type of soil: Alluvial

**about the harvest:** Selected grapes harvested by hand when sugar is 24° Balling.

**in the cellar :** After crushing and destalking the pulp is pumped directly into rotor tanks, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24 to 27°C. Colour and flavour are extracted from the skins through rotation of tanks during fermentation. After fermentation, wine is left on skins for 2 weeks. Wine is then inoculated with selected malolactic bacteria. Wine is maturing on French medium toasted oak staves.

### Franschhoek Cellar

Franschhoek

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