

KWV Cabernet Sauvignon 2002

The wine shows good varietal characteristics with upfront cherry fruit which is in perfect balance with oaky vanilla flavours, due to careful maturation in oak. Excellent follow-through on the palate where the soft/ripe tannins linger on the senses. The wine has good acid structure that balances well with the tannic structure and contributes to its elegant finish.

Ideal with ostrich steak, grilled rosemary-flavoured lamb, oxtail, steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : KWV Classic Collection

winemaker :

wine of origin :

analysis : alc : 14.2 % vol rs : Dry g/l pH : 3.7 ta : 5.7 g/l

type : Red **wooded**

ageing : Ready for immediate enjoyment but will mature well for up to 3 years.

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually.

Soil: Gravelly, well-drained soils, as well as Table Mountain sandstone.

about the harvest: Grapes were harvested at an optimum ripeness of 24Â°B.

in the cellar : Inoculated with a pure yeast strain and fermented on the skins until dry. After alcoholic fermentation was completed, malolactic fermentation took place before the wine was matured in oak barrels. The wine was then blended and bottled.

