

Bianco Cabernet Sauvignon 2002

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Served onboard Singapore International Airlines

Black cherry and dark chocolate with hints of vanilla. Cabernet in a traditional Italian style which is full bodied and compliments red meat and game dishes very well.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : De Heuvel Wine Estate

winemaker : Toni Bianco

wine of origin : Tulbagh

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.63 ta : 5.6 g/l va : 0.69 g/l so2 : 70 mg/l fso2 : 24 mg/l

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

pack : Bottle

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in the vineyard : Appellation: Cape Coastal Region

Area planted: 5.5 HA

Age of vines: 11 years

Rootstock: Richter 100, 101/14

Trellis system: Double Perold

Irrigation: Supplementary Drip

Vine density: Tram Line 3mx1.2x1.5

Climate: Mediterranean

Soil: Old River Bed

about the harvest: Date: Late February/March

Type: Picked by hand

Yield: 6.5 ton/ha

in the cellar : Crushing/Destemming: Destemmed / No crush

Tanks (type): Stainless Fermenter

Fermentation protocol: Tank 25-28°C, 7-10 days (Vessel, temperature, duration)

Malolactic (y/n): Yes

Lees contact / battonage: 4 days

Barrel ageing: 12 months

Oak type, % of blend, duration: 90% French, 10% U.S.A. oak

Other method of oak maturation (Chips etc): No

Fining: No

Filtration: No

Stabilisation: No

Does this wine contain any genetically modified ingredients?: No

