

Bovlei Cabernet Sauvignon 2002

This noble variety leaves us with a integrated nose of berries, spice and herb flavours. With a lingering midpallet and smooth roundness on the taste, youâ€™ll always want some more.

Serve at room temperature with red meat, steaks, hearty roasts, casseroles and â€˜braaivleisâ€™.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin : Wellington

analysis : alc : 13.7 % vol rs : 2.8 g/l pH : 3.42 ta : 5.7 g/l

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

pack : Bottle



ageing : The wine is ready to drink now and will develop further in the bottle with age for up to 10 years.

in the vineyard : Luckily the better part of the Bovlei Cabernet Sauvignon vintage 2001 was harvested before the worst heatwaves struck in the middle of March. The long ripening period gave Bovlei very good grapes to work with. Excellent fruit flavours and full, soft tannins were the result of the fine weather Bovlei had.

The grapes Bovlei received for this Cabernet came from a vineyard situated near the cellar on the northern slopes. The vines are grown on a three wire Perold Trellising System with drip irrigation. It produced 6.5 ton grapes per hectare.

in the cellar : The grapes were handpicked at 24.6Â° Balling and after crushing fermented in De Franscheschi red wine fermenters. Pumpovers were done automatically every 3 hours. The grapes were pressed just before fermentation was finished, but only free run-juice was used and after malolactic fermentation the wine was racked twice, protein stabilized with Wyoming bentonite for this cultivar-wine naturally cold stabilized before bottling.