

Niel Joubert Cabernet Sauvignon 2003

Courtesy of Dave Hughes

Big, full, attractive nose with red and black berries and touch of ripe, dark cherry. Keen, sweet oaky backing with vanilla and spice. Smooth and soft in the mouth with supple, easy tannins yet enough to ensure good development.

Ideal with roasts, stews, rich fish and well flavoured vegetarian dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Niel Joubert Wines
winemaker : Ernie Lecht
wine of origin : Coastal
analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.67 ta : 5.5 g/l
type : Red
pack : Bottle

in the vineyard : Age of Vines: 8 years
Slope and Aspect: Northern slopes of Simonsberg
Soil: Hutton
Trellis type: 4 wire vertical
Yield: 3-6 tons per hectare
Irrigation: Supplementary drip
Pruning: 2 arms cordon 4 spurs per arm

about the harvest: The grapes were harvested by hand on the 07 March 2003 at 25.8Â°
Balling.

in the cellar : Skin contact: 12 days
Barrel maturation: 10% French oak barrels - new, 5% American oak barrels - new, 85%
Tank

