

1998 CABERNET SAUVIGNON

ANALYSIS

SUGAR: 2,0 G/L
ACID: 6,5 G/L
PH: 3,8
ALCOHOL: 13,1%

TASTING NOTES

Full blackcurrent fruit, blended with firm tannin structure and soft nuttiness.

Velvety fruit with elegant, long smooth finish

.....A touch of cool climate mint mid palate

WINEMAKER COMMENTS

100% open fermenter, cap punched through by hand every 4 hours.

Fermentation at 30 degrees to enhance cultivar flavours and colour extraction

Extended skin maceration and a year in French oak to extract nuttiness and full berry
Fruit complemented by nice dry tannins

TECHNICAL

CULTIVAR: 100%
SOIL TYPE: HUTTON,CLOVELLY
ROOT STOCK:R110
VINE AGE: 6YRS
PLANT DENSITY:2400/HA
TRELLISING: 3 WIRE PEROLD
PRUNING: SHORT BEARER, CORDON
YIELD: 5 TONNES /HA
WOOD: FRENCH, 30% 1ST FILL

PEDIGREE

- 1995 Decanter recommended wine
- 1997 Wine of the Month Club
- best Cabernet (November)
Wine magazine 4 star rating
- 1998 Veritas silver medal
Wine magazine 3 star rating