



JACQUES SMIT



## Cabernet Sauvignon 2003

### Technical Analysis:

Winemaker: J H Smit

Main Variety: Cabernet sauvignon

Alcohol %: 15.01%

pH: 3,68

Total Acid: 5,9g/l

Appellation: Wellington

Maturation: 22 months in small French oak barrels (300 litre) 1st and 2nd fill.

### Tasting notes:

A full bodied typical Cabernet.

Shows full-ripe, rich dark fruit, plums and prunes, on the nose and palate, with a pronounced meat-extract overlay from the extended oak treatment.

Spent 22 months in 1st and 2nd fill 300 litre French oak barrels. It's a complex wine, with layers of mixed herbs and spices, and a faint smoky note. Bottle age has worked its magic and the structure is juicy, the wine ready to drink, although still has some ageing potential. It finishes nicely dry, which reveals the tannins and makes it a good match for rich dishes like oxtail and lamb roasts.

### Blend information:

100 % Cabernet Sauvignon clone CS163

### In the Vineyard:

[See Overview](#)