


JACQUES SMIT



Cabernet Sauvignon 2004

Technical Analysis:

Winemaker: J H Smit

Main Variety: Cabernet sauvignon

Alcohol %: 14,38 %

pH: 3,86

Total Acid: 5,5 g/l

Appellation: Wellington

Maturation: 22 months in small French oak barrels.
2nd & 3rd fill and 10% in new Hungarian oak barrels.

Tasting notes:

The wine takes a long time to develop, but it is now at its peak.

This wine has hedgerow fruit and a fynbos/buchu character that speaks of earlier picking than the rest of the red range. The oak's contribution is an intriguing dried herb, dusty savouriness. It spent 22 months in barrels, French 2nd and 3rd fill and 10% new Hungarian. With the cellar's trademark juiciness, there's a fresh seam that gives good drink ability and a long finish. The oak backbone promises a few more years aging, but it is already drinking well. A versatile match with food: risottos, Poultry and meat dishes, especially steak.

Blend information:

100% Cabernet Sauvignon CS1631

In the Vineyard:

See Overview.