



## CABERNET SAUVIGNON 2007

### Technical Analysis:

Winemaker: J H Smit

Main Variety: Cabernet sauvignon

Alcohol %: 14,03 %

pH: 3,65

Total Acid: 5,3 g/l

Appellation: Wellington

Maturation: 12 months in 2nd and 3rd fill in French oak barrels.

### Tasting notes:

Vibrant fruit, blackcurrant and plum, leaps out of the glass, dominates the nose and palate. The oak is in good support but fruit is the hero here. The structure is smoothly succulent from the rich, ripe fruit, with enough spice from the French barrels (12 months, like the other Cabernets), to add interest. Have a fleshy opulence and the expected appealing drinkability.

Enjoy on its own or serve it with pasta dishes, hearty winter soups and stews.

### Blend information:

100% Cabernet Sauvignon CS163I on Paulsen

### In the Vineyard:

This is the highest lying Cabernet on the farm and a homogeneous dry Villafonte soil, which gives good growth.

