



FULL CIRCLE

Technical Analysis:

Winemaker: J H Smit

Main Variety: Cabernet sauvignon

Barrel selection from different vintages.

Alcohol %: 14,65 % vol

pH: 3,81

Total Acid: 5,6 g/l

Appellation: Wellington

Maturation: 2003 - 22 months in small French oak barrels. 2004- 11 months in French oak barrels.

Tasting notes:

A barrel selection of Cabernet from different vintages and lengths of maturation (an average of 18 months), to give full terror expression to the fruit. There are nuances of fynbos, scrub and a savoury spiciness, and the core of dark small-berry fruit easily counterbalances the tannins. The oak is well handled, harmonious, allowing the wine to showcase its complexity. It is accessible and ready to drink, sleekly curvaceous rather than full-bodied, with an attractive salty liquorice note on the finish.

Would be a good partner for flavourful Mediterranean dishes.

Blend information:

100% Cabernet Sauvignon from 2003 and 2004 barrels.

In the Vineyard:

All from exactly the same vineyards in two successive years.