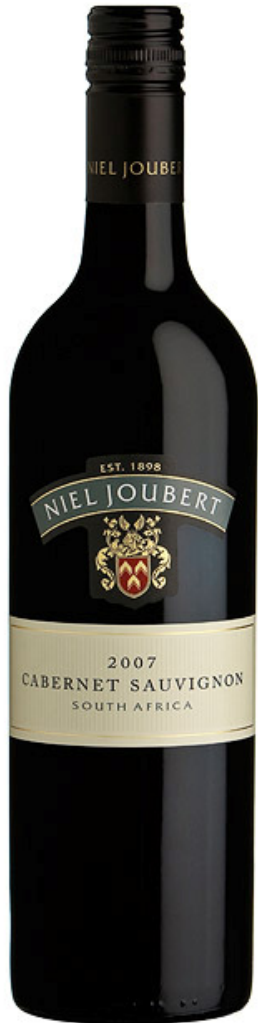


NIEL JOUBERT CABERNET SAUVIGNON 2007



Grape Varietals:	100% Cabernet Sauvignon
Alcohol:	14.13%
pH:	3.72
Acidity:	4.6g/l
Residual Sugar:	3.1g/l

Vineyards:

The slopes of the Simonsberg are heaven for Cabernet Sauvignon and this is a variety that thrives with us. There wines are all trellised and, they do however have the occasional supplementary drip irrigation .The age of wines ranges from 7 to 20 years. Harvested late in the season.

Winemaking Note:

Grapes were at a sugar level of 25°B. The pulp underwent a cold soak for 1 day before fermentation at 22°C for 8 days. The pulp was then pressed before malolactic fermentation took place. 10% of this wine is matured in small French oak barrels, prior to re-blending with the remainder.

Tasting Note:

Deep, ruby core with bright purple rim. Very attractive, berry fruit nose. Sweet fruited mouth with some smoky notes and dry, supple tannins. Great balance. Delightful now but well worth waiting a year or so to develop its potential.

Enjoy:

...with a roast leg of lamb served with salsa verde.