

# NIEL JOUBERT

## CABERNET SAUVIGNON 2008



**Grape Varietals:** 100% Cabernet Sauvignon

**Alcohol:** 14.48%

**pH:** 3.64

**Acidity:** 5.5g/l

**Residual Sugar:** 2.3g/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:**

Very deep core with wide, fading edge. Char and ripe berry fruit on the nose with hints of pepper and spice. Rich and full in the mouth where berry and plum play an important part along with some fairly firm tannins. Fine smooth flow across the palate with good balance between ripe flavours and fresh fruit acidity.

**Enjoy:**

Good all round drinker. On its own or with range of well flavoured foods.

*Niel Joubert Wines*

[www.nieljoubert.co.za](http://www.nieljoubert.co.za), +27 21 875 5936, [wine@nieljoubert.co.za](mailto:wine@nieljoubert.co.za)