

NIEL JOUBERT CHRISTINE MARIE CABERNET SAUVIGNON 2006



Grape Varietals:	100% Cabernet Sauvignon
Alcohol:	15.5%
pH:	3.63
Acidity:	4.9g/litre
Residual Sugar:	4.6g/litre

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 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. Attention grabbing nose with loads of ripe mulberries, strawberries and with fine oak backing. Integrated oak lead into an elegant sweet berry flavours with supple tannins. Lovely, smooth flow across the palate touches of chocolate. Lovely, long finish with floral notes right at the close. Good drinking now and will develop over next six to eight years.

Enjoy:

Delightful wine that will go well with full flavoured foods.