

# WEBERSBURG

## 2005 CABERNET SAUVIGNON

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### YIELD:

5 tons/ ha

### HARVEST STATS:

Grapes harvested between 23.0°B to 24.5°B

### FERMENTATION:

Selected yeast used used to ferment dry. After Malolactic Fermentation the wine was matured for 18 months in 300 liter French Oak Barrels.

### BOTTLING DATE:

Bottled in January 2008

### DESCRIPTION:

Rich cassis fruit woven into a plush frame with piquant savoury edges. A big boned and austere wine. A perfect example of the elegance and style of Webersburg Cabernet Sauvignon. This is a wine with great aging potential and can still last a good 15 years.

### ANALYSIS:

Alcohol	13.41%
Residual Sugar	4.0 g/litre;
Total Acid	5.9 g/litre;
pH	3.71

### TASTING NOTE:

Intense dark, deep, ruby colour. Wine showing hints of cigar box and black truffles. A sensual and velvety mouthfeel, with flavours of black cherries, chocolate and coffee. Wine has a pleasant long lingering

