

WEBERSBURG

2006 CABERNET SAUVIGNON



VINTAGE:

2006

ORIGIN:

Slopes of the Helderberg Mountain in Stellenbosch

VARIETY:

Cabernet Sauvignon

SOIL TYPE:

Decomposed Granite

YIELD:

5 tons/ha

HARVEST STATS:

Grapes harvested between 24.0 °B to 24.5 °B by hand

VINIFICATION:

Handpicked into lugboxes followed by berry sorting preceded by destemming and gentle crushing directly into open top fermentors and underwent a series of gentle punch downs

MATURATION:

A selection of French Barrels were chosen for their complexity, aromatics, texture and fruit compatibility.

This wine spent 18 months in 300 litre oak barrels of which 70% was new.

BOTTLE MATURATION

4 years before release

ANALYSIS:

Alcohol percent: 14 %

Residual sugar: 2.9 g/litre;

Total Acid: 6.1 /litre;

pH 3.54

TASTING NOTE:

Deep ruby red with intense aromas of red berry fruit with gently notes of dark chocolate. Elegant structure with integrated tannin. Concentrated and lingering dense finish.

PRODUCTION:

2000 cases (6 bottles per case)

RETAIL:

R110 per bottle

