

BRAND	Fairvalley	
VARIETALS	Cabernet Sauvignon	
VINTAGE	2005	
APPELLATION	Western Cape, South Africa	
ANALYSIS	alcohol	14.11 % by vol.
	total acidity	5.6 g/l
	pH	3.92
	residual sugar	3.6 g/l
PRODUCTION	2500cs 12 X 750ml	

#### VINEYARDS & HARVEST

Harvested from the most south easterly vineyard site in South Africa, this unique viticultural site is producing some very exciting new style South African wines. At 710m above sea level and 20 km from the Wilderness Lakes area off the Southern Cape Coast, tucked up against the foot hills of the Outeniqua mountain range, this cool climate (average annual temp 15.5°C) vineyard site with its prevailing south easterly winds, allows for an unusually long ripening season. This allows us to harvest grapes with exceptional phenolic ripeness. Hand picked at 24.7° balling.

#### VINIFICATION

Grapes are pre-cooled and fermented, using Bordeaux yeasts, in stainless steel tanks. Fermented at approximately 25°C and pressed once dry. Once malolactic fermentation is completed the wine is aged in combination of new and used French oak barrels for 14 months.

#### WINEMAKERS COMMENTS

This wine shows classic Cabernet fruit, with cassis and dark berry flavours. The tannin is elegant and integrates well with the gentle oak influences.

