

Fact Sheet:

Leidersburg, 750ml, Stellenbosch District, South Africa

Varietal:

100% Cabernet Sauvignon 2002

Vinification:


Harvested by hand and fermented in open tanks. Punch down and stirring is done by hand with an oak scoot. Made in very small quantities, this is a complex, multi-layered wine that was aged for 14 months in 300 liter French oak barrels and another 6 months after bottling.

Tasting Notes:

This traditionally made, classically styled red has refined characteristics, concentrated flavors, a full spectrum of ripe red berry plum, spicy oak, big tannins and a dry lingering finish. This style of wine needs to decant fully for at least an hour prior to drinking. Extended decanting will reward you with added flavors, integration and complexities. Though it's ready to drink beautifully right now additional bottle aging and cellaring will see this wine develop as would a great Bordeaux.

Analysis

Alcohol 13.5%  
 Sugar 2.3g/l  
 TA 6.4g/l  
 pH 3.4  
 TSO 99mg/l

WINE TYPE	CASE PACK	ALC %	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CABERNET SAUVIGNON	6 x 750ml	14.5%		19 lbs 8 oz	WxLxH 6 9/16" x 9 1/2" x 12 6/16"	28	4	112	