



SRP  
\$9.99

# EXCELSIOR ESTATE

## CABERNET SAUVIGNON 2005

### VITICULTURAL PRACTICES

Varietal:	100% Cabernet Sauvignon
Appellation:	Robertson
Soil Type:	Calcareous clay
Age of Vines:	3-18 years
Trellising:	5 wire Perold
Yield:	10 tons/ha
Irrigation:	Drip
Picking Date:	Mid-March – mid-April 2005
Grape Sugar:	25-26° B
Acidity:	5 g/l
pH at Harvest:	3.8



### WINEMAKING PRACTICES

Fermentation Temperature: 30° C

Method:

Fermented for 7 days in stainless steel tanks with continuous pump overs. Once dry, the wine was pressed.

Wood aging:

8 months in French oak.

### WINE DETAILS

RS:	3.2 g/l	pH:	3.67
TA:	6.0 g/l	Alcohol:	14.5%

### TASTING NOTES

This delicious, crowd pleasing Cabernet is packed with lip smacking flavors of blackcurrant, black cherry, and plum with subtle hints of dark chocolate and smoke. Perfect for parties and for everyday sipping, this tasty bargain is a home run with grilled meats, pizza, and hearty pasta dishes.