



SRP
\$9.99

EXCELSIOR ESTATE

CABERNET SAUVIGNON 2006

“Excelsior...represents another of those South African instances where one wonders how the wines can possibly be well-made, distinctively packaged, exported to the States, and still sell for a mere ten dollars.” – *Parker’s Wine Advocate*, August 2008

VITICULTURAL PRACTICES

Varietal:	90% Cabernet Sauvignon, 10% Shiraz
Appellation:	Robertson
Soil Type:	Calcareous clay
Age of Vines:	5-20 years
Trellising:	5 wire Perold
Yield:	10 tons/ha
Irrigation:	Drip
Picking Date:	March 10-30, 2006
Grape Sugar:	24.5-25.5° B
Acidity:	4.5 g/l
pH at Harvest:	3.8



WINEMAKING PRACTICES

Fermentation Temperature: 28 - 32° C

Method:

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

Wood aging:

10 months in French oak.

WINE DETAILS

RS:	3.8 g/l	pH:	3.62
TA:	5.9 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.

ACCOLADES

Wine Enthusiast “Best Buy”