

# LABRI<sup>1694</sup> FRANSCHHOEK



## LA BRI CABERNET SAUVIGNON 2007

### TASTING NOTES

The nose shows a complex mix of cassis, cloves, nutmeg and Madagascan peppercorns. Deliciously ripe, dark, inky fruit, chocolate and a subtle cinnamon background. Good balance between structure and finesse on the palate. Will benefit from a few years of ageing.

### THE HARVEST

Only the grapes from specific vineyard sites at La Bri are used for this straight Cabernet Sauvignon. Yields are kept low: 6 tons/ha.

### IN THE CELLAR

Malolactic fermentation took place in barrel. Matured for 13 months in 100% French oak of which 40% was new.

Each of our wines is linked to a specific flower- the characteristics of the wine are symbolized by that particular flower on the label.

**Cabernet Sauvignon:** *Watsonia alba* (White watsonia)

*Watsonia alba* is a very striking plant, with attractive foliage and gorgeous spikes of cup-shaped white flowers. The flowering season extends for about 4 weeks during spring to early summer (September to November) Cabernet Sauvignon is a very pure and powerful wine much like the *Watsonia alba*.

### BLEND INFORMATION

100% Cabernet Sauvignon

### Food matching:

Enjoy with grilled steak and rich meat dishes.

### TECHNICAL ANALYSIS

#### Winemaker

Alcohol 14 %vol

pH 3.52

RS 2.5 g/l

Total Acid 5.8 g/l

Volatile Acidity 0.41 g/l

### CHARACTERISTICS

Type Red

Style Dry

WOODED

Appellation Franschhoek

