

Jacobsdal

JACOBSDAL CABERNET SAUVIGNON 2004

Winemaker: Cornelis Dumas

Appellation: Stellenbosch

Grape Varietal: Cabernet Sauvignon

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Background

Jacobsdal Wine Estate, which lies between Stellenbosch and Kuils River, and situated 10 kms from the False Bay coast, is able to take maximum advantage of the cooling effects of prevailing maritime breezes. The farm has been in the Dumas family for three generations. The present owner and winemaker is Cornelis Dumas who has a close affinity for Pinotage, a varietal with which he has been working since 1966, using traditional, French techniques. His son Hannes assists him.

Vineyard Location

The grapes were sourced from dryland bush vines, aged between 10 and 15 years, situated 140 m above sea level. Grown in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention, the vineyards grow on south-westerly facing slopes.

Viticulturist: Bennie Liebenberg

The winemaking

The grapes were harvested by hand at 23,5° Balling at the end of February, with an average yield of 5 tons/ha. Fermentation occurred spontaneously from natural yeast cells on the grape skins, a procedure followed by the Dumas family for many years, which allows for subtler but deeper flavours where tannins are less evident.

The cap was regularly punched down by hand for maximum extraction of colour, flavour and tannins. The wine was separated from the skins. The skins were pressed and some of the press wines added back. After spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French wood for 12 to 18 months before the final blend was made up.

Winemaker's comments

Colour: Deep ruby.

Bouquet: Rich and fruity with aromas of cigar box and ripe plums complemented by oak.

Taste: Rich and full-bodied with fruit and dark chocolate and a good tannin structure.

Food pairing

Enjoy on its own or serve with game casseroles, red meat dishes, robust cheeses or chocolate.

Chemical analysis

Alcohol: 14.2% by volume

Residual sugar: 2.2 g/l

Total acidity: 6.3 g/l

pH: 3.4

