

WEBERSBURG

2003 CAB SAUVIGNON / CAB FRANC / MERLOT BLEND



VARIETIAL:

46% Cabernet Sauvignon
29% Cab franc
24% Merlot

VINIFICATION AND BARREL AGING:

Selected yeast used to ferment dry. After malolactic fermentation, the wine was matured for 18 months in 300 litre French barrels (70% new – and 30% second fill).

COLOUR AND NOSE:

Intense dark, deep ruby colour. Characteristic Cabernet Sauvignon cassis with the Cab franc adding complexity. Wine showing hints of cigarbox and black truffles.

PALATE:

A sensual and velvety mouthfeel, with flavours of black cherries, chocolate and coffee. The wine has a pleasant long lingering aftertaste.

DESCRIPTION:

Three noble cultivars have come together to form this opulent and complex wine. This is an excellent example of Webersburg terroir. The style is classic Bordeaux, with the structure and elegance of the region.

ANALYSIS:

Alcohol	13,5
Extract	32.2
TA	6,48
pH	3,56

JOHN PLATTER GUIDE – 4 * rating