



CELLARMASTER'S NOTES: Rich plum and blackberry on the nose, followed by flavours of blackcurrant, dark plums and a soft dark chocolate finish.

STYLE: A fruit driven unoaked dry red wine

CULTIVAR: 100% Cabernet Sauvignon

TONS PER HECTARE: 12 t/ha

AGE OF VINE: 16 Years old

SOILS: Well drained alluvial sandy soil, Karoo

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING: Machine harvested. Night harvested at optimum ripeness

VINIFICATION: The grapes are hand-picked, crushed and the juice is settled on the skins for up to 7 days before fermentation is initiated. The wine experiences no oak maturation in order to retain its fruit forward flavour. After fermentation is completed the wine is left to mature in stainless steel tanks before bottling.

ANALYSIS: Alc: 12,59% R/S: 3.2 g/l T/A: 4.9 g/l pH: 3.78

MATURATION POTENTIAL: 3 - 4 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 8719322640109

CASE BARCODE: 8 719322 64505 0

FOOD SUGGESTIONS

This wine matches well with grilled red meats, colder evenings, tomato based dishes and good conversation.

ACCOLADES