



## SWARTLAND WINERY BUSH VINE CABERNET SAUVIGNON

*Swartland Winery's premium release wines made from low yielding bush vine barrel aged for a minimum of 12 months*

### PRODUCT INFORMATION

VINTAGE	2020
VARIETALS	100% Cabernet Sauvignon
ORIGIN	Wine of Origin Swartland

### VINIFICATION

Fermentation took place in an open fermentation tank at 25°C with manual punch downs daily. The wine was pressed gently after 10 days of skin contact. Malolactic fermentation took place in stainless steel tanks and the wine was then aged in 25% new and 75% older French oak barrels. Total maturation time in barrel was 12 months.

### WINEMAKER'S NOTE

Rich and elegant on the palate with red berries and dark fruit. Dark chocolate aftertaste combine well with the structured and integrated tannins and acidity for an elegant finish.

### TECHNICAL ANALYSIS

Alc. 14% | RS 3.1 g/L | TA 5.9 g/L | pH 3.60

### FOOD SUGGESTIONS

Enjoy with a beef fillet, rack of lamb or a rib eye steak and grilled vegetables.

### CELLARING POTENTIAL

Ready for your enjoyment or mature for another 5 - 7 years.

### SERVING TEMPERATURE 17°C

### PACKAGING INFORMATION

BOTTLE BARCODE	6002390100067	UNIT SIZE	750ML
CASE BARCODE	6002390100135	BOTTLES PER CASE	6

### PAST ACCOLADES – VINTAGE 2017

Gilbert & Gaillard 2020 – 87 points  
Tim Atkin SA Report 2019 - 90 points  
Ultimate Wine Challenge 2019 – 87 points