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WINEMAKER'S **CABERNET SAUVIGNON**

*A fine blend between bush vine intensity and trellised vines.
Smoothness all from the Swartland Region*

PRODUCT INFORMATION

VINTAGE 2022
VARIETALS 100% Cabernet Sauvignon
ORIGIN Wine of Origin Swartland

VINIFICATION

The grapes are hand-picked in the early hours of the morning, destalked and crushed. The juice and grapes are cooled and pumped into stainless steel tanks, inoculated with yeast and fermented at 24 - 26°C. Finally the grapes are pressed, the juice transferred back to stainless steel tanks for malolactic fermentation that took place over 14 days. This wine is then further matured in tank for up to 12 months to soften and integrate the tannins before bottling.

WINEMAKER'S NOTE

A complex nose with aromas of eucalyptus, mulberries and blackcurrant, spice and earthy undertones. The nose follows through onto the palate with a powerful fruit expression. A well-balanced wine with soft tannins and subtle oak integration makes the wine perfect for enjoyment.

TECHNICAL ANALYSIS

Alc.14% | RS 3.6 g/l | TA 5.5 g/l | pH 3.75

FOOD SUGGESTIONS

A great companion to variety of red meat dishes such as beef, lamb and venison.

CELLARING POTENTIAL

This wine is perfect to enjoy now and can mature up to 5 years.

SERVING TEMPERATURE 16 - 18°C

PACKAGING INFORMATION

BOTTLE BARCODE 6002390102085
CASE BARCODE 6002390122083

UNIT SIZE 750ML
BOTTLES PER CASE 6