



SWARTLAND WINERY LIMITED RELEASE CABERNET SAUVIGNON MERLOT

Made from single vineyard vines growing in decomposed granite rock soils.

PRODUCT INFORMATION

VINTAGE	2019
VARIETALS	50% Cabernet Sauvignon, 50% Merlot
ORIGIN	Wine of Origin Swartland

VINIFICATION

Fermentation took place in an open fermentation tank at 25°C with daily pump overs to extract colour, aromas and to create even temperature distribution for more flavour and tannins. The wine was pressed gently after 10 days of skin contact. Malolactic fermentation took place in stainless steel tanks and then 10% of the wine was aged in barrel. Total maturation time before bottling was 12 months.

WINEMAKER'S NOTE

A medium bodied wine with eucalyptus, red berry fruit and candy floss, spices, plum and subtle vanilla undertones. A classic well-balanced wine with elegant intensity.

TECHNICAL ANALYSIS

Alc. 13.5% | RS 3.3 g/L | TA 5.7 g/L | pH 3.45

FOOD SUGGESTIONS

Meaty stews, game or bobotie with a contemporary twist.

CELLARING POTENTIAL

Ready for your enjoyment or mature for another 2 – 3 years.

SERVING TEMPERATURE 17 - 18°C

PACKAGING INFORMATION

BOTTLE BARCODE	6002390200026	UNIT SIZE	750ML
CASE BARCODE	6002390200033	BOTTLES PER CASE	6