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WINEMAKER'S COLLECTION CABERNET SAUVIGNON

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

PRODUCT INFORMATION

VINTAGE	2024
VARIETALS	100% Cabernet Sauvignon
ORIGIN	Swartland

VINIFICATION

The grapes are hand-picked in the early hours of the morning, destalked and crushed. The juice and grapes cooled and pumped into stainless steel tanks, inoculated with yeast and fermented at 24 - 26°C. Finally the grapes pressed, the juice transferred back to stainless steel tanks for malolactic fermentation that took place over 14 days. This wine 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 3.4 g/l | TA 5.8 g/l | pH 3.48

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 3 years.

SERVING TEMPERATURE

16 - 18°C

PACKAGING INFORMATION:

BOTTLE BARCODE 6002390102085
CASE BARCODE 6002390122083

UNIT SIZE
BOTTLES PER CASE

750ml
6