



SWARTLAND WINERY CAPE RUBY

Tradition, style and quality – it all comes together in a bottle of Swartland Cape Ruby

PRODUCT INFORMATION

VINTAGE	Non-Vintage
VARIETALS	100% Ruby Cabernet
ORIGIN	Western Cape

VINIFICATION

The grapes are fermented under strict control on the skins to extract maximum colour and structure. When the required level of natural alcohol is reached, the grapes are pressed and fortified with brandy spirits to bring fermentation to a halt and retain natural sweetness. Keep the wine for a few months in stainless steel tanks to allow time for integration of wine and alcohol.

WINEMAKER'S NOTE

A medium-bodied youthful dessert wine with dark fruit, spice, chocolate and a balanced sweetness.

TECHNICAL ANALYSIS

Alc. 19.4% | RS 122.5 g/l | TA 5.7 g/l | pH 3.76

FOOD SUGGESTIONS

This Cape Ruby can be served as an aperitif or partner to decadent desserts, but this wine partners equally well with mature cheeses and charcuterie.

CELLARING POTENTIAL

Ready for your enjoyment.

SERVING TEMPERATURE

10°C

PACKAGING INFORMATION:

BOTTLE BARCODE 6002390201450
CASE BARCODE 6002390122458

UNIT SIZE 750ml
BOTTLES PER CASE 6