

INSPIRED BY THE PAST. PASSIONATE ABOUT OUR FUTURE.

CULTIVAR SELECTION

CABERNET SAUVIGNON 2013

COUNTRY OF ORIGIN SOUTH AFRICA | WINE OF ORIGIN | STELLENBOSCH



ANALYSIS

Alcohol Volume: 14.56% Residual Sugar g/l: 2.60 Total Acidity g/l: 5.40 pH: 3.54

CHARACTER

Intense dark fruits are supported by notes of Cuban cigars, dark chocolate and hints of leather. A charismatic Cabernet Sauvignon with complex tannin, deep structure and a rich textured finish.

PREPARATION OF WINE

Cabernet Sauvignon grapes were handpicked at full ripeness and taken to the cellar for prompt processing. Cold maceration was followed by wild whole berry fermentation in stainless steel tanks with regular pump-overs. The wine was matured in 4500L oak vats & small oak barrels for 30 months.

SUGGESTED FOOD

Will combine superbly with oxtail, lamb shanks, slow cooked meat dishes and roasts.

BARCODES

Bottle Barcode: 6009801125626 Case Barcode: 16009801125623





