



Follow the footprint of our winemaker in pursuit of grapes that make this wine perfect for every occasion

CABERNET SAUVIGNON

Origin	Western Cape
Alcohol (%/Vol)	14.2
Total acidity (g/L)	6.0
Residual Sugar (g/L)	3.1
pH	3.5

WINEMAKING

The grapes for the Cabernet Sauvignon were selected from trellised 17 year old vineyards in the Breederiver Region. A long and dry growing season resulted in small, thick skinned berries with concentrated flavours. The grapes were hand harvested in small baskets. After removing the stems and very light crushing the mash was cooled and 'cold soaked' before inoculation with yeast. Once fermentation commenced regular pump overs were done 3-4 times daily. Fermentation temperature was controlled at 28°C and completed in 8days. After 4 more days of maceration the free run was drained and the mash pressed. Press and free run was handled separately, blended and filtered prior to bottling

TASTING NOTES AND FOOD PAIRING

Classic and elegant with aromas of freshly crushed blackcurrants and black cherries mingled with fresh herbs.
Enjoy with grilled rack of lamb, beef fillet or mature cheeses

PACKAGING INFORMATION

Bottle type	Glass, Claret
Volume	750ml
Dimension	31cm(h)x7cm(Ø)
Closure	Screwcap
Carton	6x750ml
Dimension	31.5cm(h)x15cm(d)x23cm(w)
Bottle Barcode	6009675530199
Carton Barcode	6009675530205

