



FOOTPRINT



CABERNET SAUVIGNON

W.O. WESTERN CAPE | SOUTH AFRICA

TASTING NOTES

Deep ruby red with garnet rim. Aromas of blackcurrant, blueberry and red cherry and with a hint of cedar and tobacco leaves. The aromas follow through on the palate with ripe, grippy tannins and fresh acidity leading to a long and persistent finish. Medium to full bodied and dry

FOOD PAIRING & SERVING

Enjoy with oxtail stew, rack of lamb or chargrilled rib-eye steak

Serve below room temperature: 14°C to 16°C.

Optimal drinking within 2-3 years of harvest

WINEMAKING

Grapes were sourced from vineyards in the Breede-kloof and Paarl regions. The grapes were cold soaked prior to inoculation with selected dry yeast and fermented at 28 –30°C in stainless steel tanks using the 'rack & return' system and regular pump-overs. After fermentation the wine was given extended skin contact for 5-10days before racking and pressing. Around 15% was matured in stainless steel tanks with French oak staves.

Alcohol	13.9%	Acid	5.5g/L
Sugar	3.3g/L	pH	3.6

PACKAGING

Glass Bottle	410g	Closure	Screwcap
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BARCODE

Bottle (750ml)	6009675530199
Carton (6x750ml)	6009675530205

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