



## CABERNET SAUVIGNON

W.O. WESTERN CAPE | SOUTH AFRICA

### TASTING NOTES

In your glass, you'll discover a deep ruby red wine with a garnet rim. It offers aromas of blackcurrant, blueberry, red cherry, and a hint of cedar and tobacco leaves. These enticing aromas gracefully follow through on the palate, leading to a long and persistent finish with ripe, grippy tannins and fresh acidity. It's medium to full-bodied and dry.

### FOOD PAIRING & SERVING

Enjoy it with oxtail stew, rack of lamb, or chargrilled rib-eye steak.  
Serve it slightly cooled around 16°C to 18°C.

### WINEMAKING

Grapes from trellised vineyards in the Breede-kloof and Paarl regions. The grapes were cold-soaked prior to inoculation with selected dry yeast and fermented at 28°C-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 10 days before racking and pressing. A small component was oaked in stainless steel tanks with French oak staves.

Alcohol	13.8%	Acid	5.3g/L
Sugar	3.4g/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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