

CABERNET SAUVIGNON

Wine of Origin

WESTERN CAPE



Tasting notes

This CABERNET SAUVIGNON shows good varietal characteristics with lush cherry fruit and ripe tannins balanced with creamy vanilla and toasty notes, due to careful maturation on oak. Excellent follow through on the palate, where the softripe tannins linger on the senses. The wine's acidity balances well with the tannic structure and contributes to its elegant finish. Ready for immediate enjoyment but will mature well for up to 3 years.

Winemaker's comments

Healthy, full-ripe grapes harvested and fermented dry on the skins. After malolactic fermentation matured in 300 l French oak barrels for 9 months.

Food pairings

Ideal with steak and rosemary-flavoured lamb. Tap into your South African adventurous spirit and pair with ostrich steak or oxtail.

ORIGIN

Western Cape

Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600–800 mm rain per annum.

Soil: Table Mountain sandstone and Malmesbury shale.

TECHNICAL INFORMATION

Vintage: 2005

Alcohol vol: 13,5 % vol

pH: 3,55

Total acidity: 5,97 g/l

Sugar: 4,9 g/l