



CABERNET SAUVIGNON

Wine of Origin

WESTERN CAPE



Tasting notes

This CABERNET SAUVIGNON shows good varietal characteristics with with upfront cherry fruit which is in perfect balance with oaky vanilla flavours, due to careful maturation on oak. There is excellent follow-through on the palate, where the soft/ripe tannins linger on the senses. The wine has good acid structure that 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 on French oak.

Food pairings

Ideal with ostrich steak, grilled rosemary-flavoured lamb, oxtail and steak.

ORIGIN

Western Cape

Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 400 mm rain per annum, mostly in winter.

Soil: Calcareous soil. Well drained and rich in lime with a high pH that gave good acidity to the grapes.

TECHNICAL INFORMATION

Vintage: 2008

Alcohol vol: 13,58 % vol

pH: 3,58

Total acidity: 5,86 g/l

Sugar: 4,7 g/l