



Cabernet Sauvignon 2014

Soil: Valsrivier [19-35% CLAY]

Age: 2001

Rootstock: 101/14

Ha: 1.44

Harvest:

Grapes were picked early in the morning of 1 April 2014. After the grapes were cooled down to 4 C, they were processed and left to cold soak for 2 Days. 10 Days of fermentation was followed by 11 months maturation in 300 lt barrels of French oak.

Tasting notes:

Raspberries and liquorice are prominent on the nose with a well-balanced palate full of plums

Food pairing:

This fruit-packed Cabernet Sauvignon will pair well with a rosemary lamb roast.

Trade Price: R 108.00 (inclusive).

Technical analysis:

Alc : 13.5% Rs 208 g/l TA: 5.5 g/l pH: 3.37

