



CABERNET SAUVIGNON MERLOT 2017

Wine of Origin:

Western Cape

Vintage conditions:

A better winter than 2015 preceded this vintage. Regular, small rains in spring and cool to moderate temperatures provided for timeous vine development. Bud break and spring growth were even, assisted by early leaf breaks and green bunch harvesting. Moderate conditions sped development and ensured outstanding vine health. An early harvest sparked by December to January warmth, drought and lighter yields, ran until March. The result: wine of fabulous quality.

Wine description:

This elegant wine delivers aromas of fresh red fruit, violets and sweet spice. The wine is soft and juicy with a fruit-driven palate accompanied by hints of vanilla and liquorice.

Maturation:

The wine was matured in oak for 1-2 months.

Serving suggestion:

Enjoy the wine on its own, served with duck meat, roast vegetables or slow cooked lamb shank on a bed of couscous.

Cellaring potential:

Savour the wine now or cellar for up to one year from vintage.

Wine analysis:

Alcohol: 14.43% v/v

pH: 3.58

Total acidity: 5.53 g/l Residual sugar: 6.0 g/l