



SWARTLAND WINERY BUSH VINE CABERNET SAUVIGNON

Swartland Winery's premium release wines made from low yielding bush vine barrel aged for a minimum of 12 months

PRODUCT INFORMATION

VINTAGE	2017
VARIETALS	100% Cabernet Sauvignon
ORIGIN	Wine of Origin Swartland

VINIFICATION

Fermentation took place in an open fermentation tank at 25°C with manual punch downs daily. The wine was pressed gently after 10 days of skin contact. Malolactic fermentation took place in stainless steel tanks and the wine was then aged in 25% new and 75% older French oak barrels. Total maturation time in barrel was 12 months.

WINEMAKER'S NOTE

Blackcurrant and dark fruit aromas, with a dark chocolate aftertaste, combine well with structured and integrated tannings for an elegant finish.

TECHNICAL ANALYSIS

Alc. 14% | RS 2.7 g/L | TA 6.1 g/L | pH 3.49

FOOD SUGGESTIONS

Enjoy with a beef fillet, rack of lamb or a rib eye steak and grilled vegetables.

CELLARING POTENTIAL

Ready for your enjoyment or mature for another 5 - 7 years.

SERVING TEMPERATURE 17°C

PACKAGING INFORMATION

BOTTLE BARCODE	6002390100067	UNIT SIZE	750ML
CASE BARCODE	6002390100135	BOTTLES PER CASE	6