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## WINEMAKER'S COLLECTION CABERNET SAUVIGNON 2018

*A fine blend between bush vine intensity and trellised vines.  
Smoothness all from the Swartland Region*

### PRODUCT INFORMATION

VINTAGE	2018
VARIETALS	100% Cabernet Sauvignon
ORIGIN	Wine of Origin Swartland

### VINIFICATION

The grapes are hand-picked in the early hours of the morning, destalked and crushed. The juice and grapes are cooled and pumped into stainless steel tanks, inoculated with yeast and fermented at 24 - 26°C. Finally the grapes are pressed, the juice transferred back to stainless steel tanks for malolactic fermentation that took place over 14 days. This wine is then further matured in tank for up to 12 months to soften and integrate the tannins before bottling.

### WINEMAKER'S NOTE

A complex nose with aromas of eucalyptus, mulberries and blackcurrant, spice and earthy undertones. The nose follows through onto the palate with a powerful fruit expression. A well-balanced wine with soft tannins and subtle oak integration makes the wine perfect for enjoyment.

### TECHNICAL ANALYSIS

Alc.13.5% | RS 2.7 g/L | TA 5.2 g/L | pH 3.72

### FOOD SUGGESTIONS

A great companion to variety of red meat dishes such as beef, lamb and venison.

### CELLARING POTENTIAL

This wine is perfect to enjoy now and can mature up to 5 years.

**SERVING TEMPERATURE** 16 - 18°C

### PACKAGING INFORMATION

BOTTLE BARCODE 6002390102085  
CASE BARCODE 6002390122083

UNIT SIZE  
BOTTLES PER CASE

750ML  
6