



VERSUS NATURAL SWEET RED

Winemaker: Abraham de Villiers
Cultivar: 50 % Ruby Cabernet, 30% Shiraz, 20% Cinsaut
Appellation: Western Cape
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Background

The vineyards

Combinations of trellised and bush vines were used from a selection of regions in the Western Cape. The weather during the ripening season was sunny and dry while the Atlantic Ocean had a cooling effect. The difference in region, age, soil and harvest date for the grapes produces a fruity yet complex wine.

The winemaking

The grapes were harvested ripe and fermented cool to retain a soft fruit character. Pressed before dryness to retain soft tannins and natural fresh fruit flavours.

Winemaker's comments

This is an easy drinking, sweet red blend with delicious berry flavours and a lingering, spicy oak finish. Ideal for evenings at home or out-and-about with friends.

Maturation potential:

Ready to be enjoyed now or within one year.

Food pairing

Whether you prefer to share with friends or by yourself, this wine pairs perfectly with both occasions and is ideal for barbecues.

SUITABILITY FOR VEGETARIANS OR VEGANS

None

Chemical analysis

Alcohol: 8.5 % by volume
Residual sugar: 60 – 70 g/l
Total acidity: 5.8 g/l
pH: 3.56

