



SERENGETI Natural Sweet Red



CONDITIONS

Temperate, mediterranean weather conditions. Limited irrigation, mainly dry land bush vine vineyards.

FERMENTATION TIME, TEMPERATURE & METHOD

The 4 cultivars used in our Dry Red blend come from bush vines and are harvested at about 24 – 25 °B. Wines are prepared as usual. After filtration the different cultivars are tasted and the final blends are made.

POST BLENDING TREATMENT

Filtered and stored in stainless steel till bottling.

WINEMAKER'S COMMENT

Colour

Deep, red colour.

Bouquet

Fruit driven wine with upfront berry flavours and hints of dark spice.

Palate

This medium bodied wine has lot of berry flavours on the palate and has a low tanning structure, which makes for an easy everyday drinking wine.

Cellaring

Drink now or within 1 year.

Food Pairing

Enjoy with cakes, any cheeses or pasta dishes.

Notes:

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