



## CABERNET SAUVIGNON

Dark stone fruit, blackberries and cedar box aromas mingle around the central meaty taste.

**VINTAGE:** 2018

**ORIGIN:** Robertson

**VARIETY:** 100% Cabernet Sauvignon

**SOIL TYPE:** Red Clay, stone Karoo soil

### VINIFICATION:

Harvested at 25° Balling and crushed into the main tank. Fermentation took place at 28° Celsius. Grapes were pressed at 5° Balling and MLF took place in the tank after which it was pumped over to barrels.

### MATURATION:

12 months in 100% new Oak barrels - 60% French and 40% American

### ANALYSIS:

**Alc:** 14.5%

**R.S:** 3.2 g/l

**pH:** 3.46

**TA:** 6.3 g/l

