

PRODUCT INFORMATION

Vintage : 2018

Varieties: 50% Cabernet Sauvignon

50% Syrah (Shiraz)

Origin: Stellenbosch

Total Produced: 11989 bottles

PACKAGING INFORMATION

Bottle barcode 6009829170530

Case barcode 16009829170537

Unit size 750 ml

Bottles per case 6

TECHNICAL ANALYSIS

Alcohol 14%

RS 3.2 g/l

TA 5.8 g/l

pH 3.65

VINIFICATION & WINEMAKERS NOTES

A certain amount of sorting and selection took place in the vineyards leaving sun-burnt berries on the vines. Once de-stemmed, the berries underwent a second sorting, which further removed excess stems, raisin berries and leaves, before proceeding to whole-berry fermentation in a wooden vat. A soft tannin structure was achieved through regular remontage of the wine. (French term for the process of pulling out wine from underneath the cap of grape skins and then pumping it back over the cap to stimulate maceration.) The total maturation of the skins was 15 days and once malo-lactic fermentation was completed the wine further matured in 225 L French oak barrels for 18

consecutive months.

TASTING NOTES

Deep magenta colour. Intense aromas of red dark fruits and raw cocoa with hints of cinnamon and spiced cloves. Elegant and luscious smooth tannins with French oak create a full-bodied wine with a voluptuous finish.

SERVING TEMPERATURE

16 - 18°C

FOOD SUGGESTION

Pairs well with a roast rack of lamb with rosemary and garlic. Also pairs well with Pot roasts, beef teriyaki and field mushrooms with grilled parmesan.