

Thandi Cabernet Sauvignon 2003

A deep red colour, with blackcurrant fruit and roasted coffee bean flavours on the nose and a firm tannin structure on the finish.

Suitable for vegetarians but not for vegans. Serve at room temperature with roasts and casseroles.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Thandi Wines

winemaker : Patrick Kraukamp

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.34 g/l pH : 3.76 ta : 5.56 g/l

type : Red **wooded**

ageing : Store horizontally in a cool place. Drink within 3-5 years from purchase.

in the vineyard : Yield: 8-10 tons/ha

Type of climate: Mediterranean climate

in the cellar : Fermented on the skins until dry, in stainless steel tanks. After malolactic fermentation, the wine was transferred to French oak barrels, where it aged for 24 months.

