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Thandi Shiraz Cabernet Sauvignon 2004

A concentrated, full-bodied modern blend with upfront dark berries and smoky aromas, smooth ripe tannins and a lingering aftertaste.

Suitable for vegetarians but not for vegans. This wine can be enjoyed with a range of different meat dishes but is especially suite to bright, modern cooking.



variety : Shiraz | Shiraz, Cabernet Sauvignon
winery : Thandi Wines
winemaker : Patrick Kraukamp
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 2.24 g/l **pH :** 3.6 **ta :** 5.4 g/l
type : Red **wooded**
pack : Bottle

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, cool summers, rainfall mostly in winter.

in the cellar : Grapes were fermented in Stainless Steel tanks for 7-10 days, after which they were pressed and left in tank to complete the malolactic fermentation. The Cabernet Sauvignon was aged in French oak barrels for about 9 months, and the Shiraz was treated with French and American oak chips.