

## 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 suited 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.

