

Thandi Shiraz Cabernet Sauvignon 2005

2007 Decanter World Wine Awards "Commended"

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

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

variety : Shiraz | Shiraz, Cabernet Sauvignon

winery : Thandi Wines

winemaker : Patrick Kraukamp

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.14 g/l pH : 3.35 ta : 5.68 g/l

type : Red **body :** Full **wooded**

pack : Bottle **closure :** Cork

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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.

