

Thandi Cabernet Sauvignon 2006

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

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

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Thandi Wines

winemaker : Patrick Kraukamp

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.6 ta : 5.84 g/l

type : Red **wooded**

pack : Bottle **closure** : Screwcap

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.

