

Thandi Shiraz / Cabernet Sauvignon 2007

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.

variety : Shiraz | Shiraz, Cabernet Sauvignon

winery : Thandi Wines

winemaker : Patrick Kraukamp

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.5 ta : 5.55 g/l

type : Red **style :** Dry **body :** Full **wooded** **vegetarian**

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, cool summers, rainfall mostly in winter.

in the cellar : Fermented in stainless steel tanks for days, and then 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.

Suitable for vegetarians but not for vegans.

