

Thandi Cabernet Sauvignon / Merlot 2008

This classic blend has pleasant cassis and red berry flavours, a concentrated palate and a balanced, rounded finish.

Serve at room temperature with roast lamb or beef and rich oxtail stew.

variety : Cabernet Sauvignon | Cabernet Sauvignon Merlot

winery : Thandi Wines

winemaker : Zahn Botha

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.9 g/l pH : 3.34 ta : 5.1 g/l

type : Red **wooded**

pack : Bottle **closure :** Screwcap

ageing : Drink within 1 - 2 years from purchase.

in the vineyard :

Vineyard / Yield: 8 - 10 t/ha

Type of climate: Mediterranean

about the harvest: Merlot harvested end February and Cabernet Sauvignon mid March.

in the cellar : Fermentation on skins in stainless steel tanks for 5 days with regular pump overs, 3 times per day. Fermented on skins until dry. After malolactic fermentation, 10% of wine was transferred into 2nd and 3rd fill French oak barrels for 8 months.

