

Louis Cabernet Sauvignon 2007

Wild berries, ripe plum, cassis and luscious cedar flavours abound on the nose of this expressive Cabernet Sauvignon. The red berries and plum follow through onto the palate and complement the soft chewy tannins that create a lingering finish.

Beef bourgogne, pan-fried fillet of beef with wild mushroom sauce, and ovenbaked Brie with walnuts. Serving temperature: 16-18 °C

variety : Cabernet Sauvignon | 96% Cabernet Sauvignon, 4% Merlot

winery : Louis Wine

winemaker : Louis Nel

wine of origin : Stellenbosch

analysis : alc : 14.6 % vol rs : 2.9 g/l pH : 3.53 ta : 5.4 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : This wine was made from grapes in the Helderberg region, where selected parcels from the same vineyard were separately harvested, wild fermented, punched down and left to age on French oak barrels. The wine spent 24 months on French oak; 30% of the barrels were new.

