

## MAN Vintners Cabernet Sauvignon 2009

A bold and juicy red wine with red-berry fruit aromas and a touch of oak spice. Classic cabernet cassis and red-currant fruit flavours with silky tannins and long finish.

Should go nicely with a wide range of foods, particularly red meats and pasta. Serve at a cool room temperature.

**variety :** Cabernet Sauvignon | 85% Cabernet Sauvignon 15% Merlot

**winery :** MAN Family Wines

**winemaker :** Michelle Rhodes

**wine of origin :** Coastal

**analysis :** alc : 14 % vol   rs : 4.0 g/l   pH : 3.64   ta : 5.8 g/l

**type :** Red   **style :** Dry   **body :** Medium   **wooded**

**pack :** Bottle   **closure :** Screwcap

**Cabernet Sauvignon 2008: "BEST BUY: 89 points"**

"Soft aromas of spice, plum, vanilla and tobacco start this appealing Cabernet from MAN. On the palate, integrated, elegant flavors of cedar, plum and warming spice are backed by a balanced acidity. The finish is fruity with a touch of cinnamon. Pair with beef, cheese."

- **Wine Enthusiast Magazine, USA March 2010**

**Cabernet Sauvignon 2008: "88 points"**

"All of the current releases from MAN Vintners are quite solid, but the Cabernet is the class of the lineup, with medium-bodied fruit recalling blackberries and black cherries and a few nice nuances around the edges. Soft enough to sip on its own but sufficiently substantial for pairing with moderately robust meat dishes, this is a very strong value for the money."

- **Wine Review Online, Michael Franz, USA, 4 May 2010**

**Cabernet Sauvignon 2008: "86 points"**

"Ripe fig and currant jam notes are backed by dark cocoa and licorice hints."

- **Wine Spectator Magazine, 28 Feb 2010**

**Cabernet Sauvignon 2008: "Best Value"**

"Purity and polish... Cherries, mocha coffee and a hint of herbs on the nose and in the mouth. The oak has been very well judged and doesn't overwhelm. A very smart wine at the price. Satisfaction guaranteed."

- **Best Value Wine Awards 2010, SA Wine Magazine**

**Cabernet Sauvignon 2008: "3 ½ Stars"**

"Blueberry compote underpinned by gravel, fleshy succulence & drinkability."

- **Platter's SA Wine Guide 2010**

**ageing :** Should drink well from end 2010 until late 2013

**in the vineyard :** From several un-irrigated vineyards in the Agter-Paarl area

**about the harvest:** 2009 was a relatively easy harvest, with near ideal weather conditions.

Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good

