

Thandi Shiraz / Cabernet Sauvignon 2010

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 modern cooking. This wine is suitable for vegetarians but not for vegans.

variety : Shiraz | 70% Shiraz, 30% Cabernet Sauvignon

winery : Thandi Wines

winemaker : Zahn Botha

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.5 ta : 5.6 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Store horizontally in a cool place. Drink within 3 - 5 years from purchase.

in the vineyard : Vineyard / Yield: 8 - 10 t/ha

Type of climate: Mediterranean climate, cool summers, rainfall mostly in winter.

in the cellar : Grapes were fermented in stainless steel tanks for 7 - 10 days, and oaked with chips during fermentation, after which they were 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.

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