

Savanha Sun Cabernet Sauvignon 2010

Layers of dark berry fruit combine with subtle oak flavours, plums and hints of liquorice ending off in a reasonably soft palate with a lingering savoury finish.

A tender rump or sirloin in a red wine reduction with roasted sweet potatoes and deep fried potatoes on the side.

variety : Cabernet Sauvignon | 100 % Cabernet Sauvignon

winery : Savanha

winemaker : Lizanne Jordaan

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3 - 4 g/l pH : 3.65 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard :

Trellised vines and bush vines aged 10-20 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8-15 tons per hectare.

about the harvest: The grapes were handpicked at optimum ripeness, selected, de-stemmed and gently crushed. Cold maceration took place at 10-12°C prior to fermentation in stainless steel tanks. Daily pump-overs were conducted for optimum extraction of colour and flavour. Wines from selected tanks were blended and fined, and matured for 6 months before bottling.

