

## D'Vine Cabernet / Merlot 2010

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**9Colour:** Rich ruby red colour

**Bouquet:** Fruit driven with inviting dark red berry flavours on the nose.

**Palate:** This easy drinking red blend has a lovely balance between the fruity flavours of the Merlot and the dark berry characters of the Cabernet Sauvignon.

Enjoy with a variety of meats like veal, "braai vleis", Italian-style sausages and roast lamb with rosemary. Also try fish like salmon and tuna, and dishes with mushrooms and berries.

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**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon; 50% MErlot

**winery :** Swartland Winery

**winemaker :** Andries Blake

**wine of origin :** Swartland

**analysis :** alc : 14.34 % vol   rs : 335 g/l   pH : 3.48   ta : 6.23 g/l   va : 0.44 g/l   so2 :  
101 mg/l   fso2 : 43 mg/l

**type :** Red

**pack :** Bottle   **size :** 0   **closure :** Screwcap

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**ageing :** Shelf-life: 18 months.

**in the vineyard :** Vintage Conditions: Temperate weather conditions and a Mediterranean climate. Limited irrigation, mainly dry l;and bush vine vineyards.

**in the cellar : *Fermentation: Time, Temp and Method***

Grapes crushed and fermented on the skins between 25 - 28°C for at least 3 days.

Pressed in a tank press and fermented dry in stainless steel tanks. Malolactic fermentation is also finished soon after, and wine is cleaned and stored.

***Post Blending: Treatment***

Different tanks are tasted, blended, filtered and stored in stainless steel till bottling.

