

Swartland Cabernet Sauvignon 2010

Colour: Rich, red colour

Bouquet: Lots of chocolate and ripe plum flavours on the nose complemented by dark fruit.

Palate: The chocolate and dark fruit flavours carry through on the palate. This fruity wine is well balanced with a good tannin structure.

Cabernet Sauvignon is a very versatile wine and a safe choice when it comes to food. Enjoy with finer cuts of lamb, beef, venison, antelope and duck with a rich sauce.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 14 % vol rs : 3.9 g/l pH : 3.6 ta : 6.09 g/l va : 0.56 g/l so2 : 80 mg/l fso2 : 37 mg/l

type : Red

pack : Bottle **closure :** Screwcap

ageing : Enjoy within 3 years.

in the vineyard : Temperate Mediterranean weather conditions prevail in the Swartland region. Limited irrigation, mainly dry land and bush vine vineyards.

about the harvest: Cabernet Sauvignon is hand harvested at 26° B.

in the cellar : The wine is fermented in stainless steel tanks and kept on the skins for ± 4 days at 26° C. The best Cabernet Sauvignon tanks are selected from the cellar and the final blends are made for this wine.

