

## 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.

