

Swartland Bushvine Cabernet Sauvignon 2010

Colour: Deep, ruby red colour on the rim, almost black in the heart of the glass.

Bouquet: Intense dark fruit, aromas of violet and a touch of darkest chocolate on the nose make this a typical Cabernet Sauvignon. On the palate black cherries and ripe dark forest fruits are supported by bold but smooth tannins.

Palate: Well structured but silky smooth tannin, covered with an explosion of characteristic cassis fruit and blackberries, and ended by a lingering chocolaty aftertaste.

Rich meaty stews, pastas or game dishes. Roasted Karoo Lamb rump and Rosemary infused Ratatouille is also a great companion to this wooded Cabernet.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Swartland Winery

winemaker :

wine of origin : Swartland

analysis : alc : 14.16 % vol rs : 2.7 g/l pH : 3.74 ta : 5.9 g/l va : 0.54 g/l so2 : 89 mg/l fso2 : 20 mg/l

type : Red **style :** Dry **taste :** Fruity

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

2014 Michelangelo Awards - Double Gold

2012 Veritas Wine Awards - Bronze Medal

ageing : Drink now or cellar for 3 years.

in the vineyard : Dry land vines. Warm summers and cold, wet winters. Limited irrigation, mainly dry land and bush vine vineyards.

about the harvest: Harvested at optimum physiological ripeness, between 24° - 26° B

in the cellar : Grapes de-stemmed, gently crushed and fermented in stainless steel at 26° - 28° C. Drained and pressed at 5° - 2° B and inoculated with malolactic bacteria. After completion of MLF, wine is racked to be blended and transferred to 225 litre French oak barrels. Racked once after 4 months in oak and aged for another 8 months under strict temperature and humidity control.

Oak: All wines aged in one-third new, one-third second and one-third third fill French oak barrels for up to 14 months.

Post Blending Treatment: Best barrels selected for final blend, no further fining. Only filtered before bottling.

