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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.