

Cape Elephant Natural Sweet Red NV

Light ruby in colour, the natural sweet red oozes soft raspberries, plums, blackberry and a sour cherry finish.

Available in 750ml (cork) and 1.5L (screwcap).

Try served chilled, with friends and great company.

variety : Merlot | 40% Merlot, 40% Ruby Cabernet, 20% Hanepoot

winery : Lutzville Vineyards

winemaker : Jaco van Niekerk

wine of origin : Lutzville Valley

analysis : alc : 8.0 % vol rs : 80 g/l ta : 9 g/l

type : Red **style :** Sweet **body :** Light **taste :** Fruity

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

in the vineyard : The grapes for our natural sweet red are carefully selected by our winemakers before the start of harvest.

in the cellar : The Merlot, Ruby Cabernet and Hanepoot (Muscadel) are cold fermented at 15° Celsius separately in stainless steel tanks. The fermentation is stopped early by filtering all the natural yeasts from the wine. After the wine is stabilised, the winemaker then blends together the Merlot, Ruby Cabernet and Hanepoot to achieve the perfect balance between the acidity and sweetness.

