

Tulbagh Winery Sauvignon 2010

Colour: Ruby red.

Nose: Cigar box with fresh cherry and dark chocolate.

Palate: Soft and medium-bodied with fruit flavours following through from the nose. An easy drinking wine as an alternative for traditional Cabernet Sauvignon.

Serve chilled with light meat dishes such as cold meats, carpaccio, sliced biltong and burgers. This wine is for any occasion and on its own it's a winner.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 30% Sauvignon Blanc

winery : Tulbagh Winery

winemaker : .

wine of origin : Tulbagh

analysis : alc : 13.13 % vol rs : 11.2 g/l pH : 3.46 ta : 6.7 g/l

type : Red **style :** Off Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

about the harvest: The grapes are from selected vineyards throughout the Valley. This enables the winemaker to produce wine with exceptional flavours and drinkability.

in the cellar : Cabernet Sauvignon 70% - Grapes are fermented on the skins in stainless steel tanks and are pumped over every 4 hours. After pressing, the wine goes through malolactic fermentation. A combination of French and American oak staves are added for complexity.

Sauvignon Blanc 30% - After 24 hours of skin contact, the free run juice settles overnight before being raked and inoculated with selected yeast strains.

Fermentation takes place at 12°- 14°C for 21 days.

Packed: 6 x 750ml

Bottle Barcode: 6005 682 000 755

Outer Barcode: 26005 682 000 759

