

Windmeul Cabernet Sauvignon / Merlot 2010

Eye: Plum-red colour

Nose: Well-balanced red fruit, coffee and chocolate on the nose

Palate: Well balanced between the fruit and wood.

Light red meat dishes, spaghetti bolognese

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

winery : Windmeul Cellar

winemaker : Fancois van Niekerk

wine of origin : Paarl

analysis : alc : 13.94 % vol rs : 3.2 g/l pH : 3.68 ta : 5.5 g/l so2 : 91 mg/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

ageing : Age for 5 - 6 years after vintage maximum

about the harvest: Mainly by hand. Harvested in February and March.

in the cellar : Soft crushing, careful control of temperature during fermentation in stainless steel tanks.

Aging: 12 months in second and third fill barrels

Closure: Natural cork

