

## TenFiftySix Cabernet Sauvignon 1998

Striking ruby red colour. Scent of rip mulberry and plum fruitiness overlaid by gentle oak. Medium weight. Tapered elegant palate shows off berry fruit; tangy finish. It's open charm makes the wine accessible at this early stage but it has the structure to keep improving for another two or three years.

Serve simply with Rump or Sirloin Steak, Barbequed Chicken, Devilled Kidneys or mature Cheddar Cheese.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :**

**winemaker :** Gerda Willers

**wine of origin :** Franschhoek

**analysis :** alc : 13.07 % vol    rs : 2.3 g/l    pH : 3.81    ta : 6.3 g/l

**ageing :** Five years from harvest to reach optimum maturity.

**in the cellar :** Grapes picked at optimum ripeness crushed and fermented with WE372 on the skins till dry in stainless tanks. Twelve months in new and second fill French oak barriques medium toasted.

**Awards :**

Veritas Bronze Medal 2000.

