

Thandi Cabernet Sauvignon 2011

Dark ruby with a garnet edge and flavours of red berries and fine oak. Well balanced with ripe fruit and a long finish.

This wine can be enjoyed with a range of different dishes but is particularly suited to grilled and roasted red meat dishes, pasta with meat sauce or with spicy Italian sausage and polenta.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Thandi Wines

winemaker : Zahn Botha

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 2.4 g/l **pH** : 3.62 **ta** : 4.55 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : Store horizontally in a cool place. Drink within 3 - 5 years from vintage.

in the vineyard : Mediterranean climate

about the harvest: 8 - 10t/ha

in the cellar : Fermented on the skins until dry, in stainless steel tanks. After malolactic fermentation, the wine was transferred to French oak barrels, where it aged for 24 months.

