

Swartland Reserve Cabernet Sauvignon / Merlot 2013

Colour: Rich, red colour. Bouquet: Vanilla and slight cigar box with subtle fruits at the back. Palate: Smooth and lingering with a good balance between oak and subtle fruits. Easy drinking with a hint of seriousness contributed by the oak.

Rich meaty stews and game dishes.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

winery : Swartland Winery

winemaker :

wine of origin : Swartland

analysis : alc : 14.96 % vol rs : 2.6 g/l pH : 3.47 ta : 5.5 g/l va : 0.45 g/l so2 : 78 mg/l fso2 : 32 mg/l

type : Red **style :** Dry **wooded**

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

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ageing : Drink now or cellar for 2 - 3 years.

in the vineyard : Conditions: Dry land vines. Warm, dry summers and cold, wet winters. Irrigation on some prime blocks.

in the cellar : Time, Temp and Method: Cultivars are fermented separately in stainless steel tanks. Fermentation time: one week on the skins at between 22-26 degrees. Grapes are pressed after fermentation is completed and the wine is dry.

Oak: Barrel aging on 50 of the wines for up to 12 month. 50% wines were given oak staves and stored in stainless steel tanks.

