

## Thandi Reserve Cabernet Sauvignon 2012

A full bodied wine with blackcurrant, tobacco and spicy flavours. Well structured and complex with a long finish.

Enjoy with beef, stews or rich seafood dishes.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Thandi Wines

**winemaker :** Wine Consultant - Anton Du Toit

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 2.0 g/l pH : 3.62 ta : 5.8 g/l

**type :** Red **style :** Dry **body :** Full

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

**ageing :** Can mature for a minimum of 10 years.

**in the vineyard :** Soil type: Light textured, gravelly topsoil with highly weathered sub-soil.

**about the harvest:** Harvesting time: March

Yield: 8 - 10 tons per hectare

Balling: 24 -25° B at harvest

**in the cellar :** Fermentation: Fermented on the skins until dry, in stainless steel tanks  
Malolactic fermentation was done in barrel.

Oaking: Matured in 300 litre French oak barrels for 24 months.

