

## Paddagang CCM (Reserve)

The wine is a deep ruby colour, with prominent prune and dark fruit flavours with a hint of mint and well integrated oak flavours. Full bodied wine with well-structured, soft tannins and lingering fruit flavours on the palate.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc, Merlot

**winery :** Tulbagh Winery

**winemaker :** Naude Bruwer and Helena Neethling

**wine of origin :** Tulbagh

**analysis :** alc : 14,5 % vol    rs : 3,7 g/l    pH : 3,49    ta : 5,9 g/l

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

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

2014 Veritas - Silver

**in the vineyard :** The grapes are from trellised vineyards that produce between 6-8 ton/ha.

**about the harvest:** The grapes were handpicked at optimal ripeness, with sugars of 24-25°B and acids above 5.6.

**in the cellar :** Prior to fermentation, the grapes were soaked for 2 days at 15°C to extract extra fruit flavours. Fermentation took place at temperatures between 23-25°C in stainless steel tanks with regular pump overs. After malolactic fermentation, we blended the best Cabernet Sauvignon, Cabernet Franc and Merlot to perfection. The wine then went into French and American oak barrels for maturation of 12 months.

