

Douglas Green Cabernet Sauvignon 2014

Deep ruby with a bright edge. Intense dark berries and black currant aromas with attractive gentle smoky oak notes. A succulent medium bodied entry with delicious winterberry flavours supported by well defined ripe tannins for a softly textured juicy finish that lingers.

A supple Cabernet Sauvignon with vibrant fruit and soft tannins allowing for easy drinking on its own or with your favourite sizzling steak, meaty roasts with rich gravy, hearty stews or tomato based Italian food.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.5 ta : 5.8 g/l

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

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

ageing : Drinking well now or within 3 years of vintage.

A dry red wine. Full-bodied wine with flavours of cassis and ripe black berries supported by ripe silky tannins and tinged with vanilla oak.

in the vineyard : This year produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening over a long mild period of harvest. Grapes were selected from the Swartland region for chunky tannins and expressive fruit to compliment the finer structure of the fruit from the Robertson area.

in the cellar : Fermented on the skins at 28°C until dry. After pressing, the young wine was allowed to complete malolcatic fermentation on French oak staves then left for a further 3 months wood maturation. Final blending and bottling takes place at our cellars in Wellington.

