

Stellenbosch Vineyards Cabernet Sauvignon 2012

The nose shows vibrant blackcurrant and cherry, while the palate is brimming with floral notes reminiscent of jasmine shrubs. The finish is complex with rich floral flavours and soft, lingering tannins that speak of longevity.

This wine will pair well with most red meats or poultry and is an ideal match for spicy curries. Serve at a cool room temperature. Suitable for vegetarians but not for vegans.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen / Abraham de Villiers

wine of origin : Stellenbosch

analysis : alc : 13.77 % vol rs : 1.71 g/l pH : 3.53 ta : 5.62 g/l

type : Red **wooded**

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

ageing : Consume within the next ten years.

in the vineyard : Fruit sourced from Stellenbosch.

about the harvest: Hand-picked and only the best fruit selected in the vineyards.

in the cellar : Whole bunch crushed followed by fermentation in open fermenters with natural yeasts. Barrel aged for 24 months in French oak barrels. The final wine was selected from a final selection of barrels to ensure the complexity and balance of the final wine.

