

Mooiplaas Tabakland Cabernet Sauvignon Reserve 2010

A classic style Cellar Reserve wine with upfront red and dark fruit, Christmas cake, sweet spice and hints of Fynbos aromas. Full bodied with soft and well integrated tanins and a lasting aftertaste.

Excellent with grilled or roast sirloin, rump & fillet of beef & venison. Rich beef, lamb or venison stew. Particularly well paired with grilled leg of lamb stuffed with wild garlic & rosemary or deboned oxtail infused with truffle oil.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol pH : 3.8 ta : 6.4 g/l

type : Red **body** : Full **wooded**

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

4 Star John Platter

in the vineyard : Grapes from mature vines grown in well drained Cape granite soils. The block of vineyards are called TABAKLAND, and refers to the old days when tobacco was planted on that site.

in the cellar : The TABAKLAND Cabernet is from hand selected grapes and left to ferment wild in open barrels. They are punched down by hand every four hours and gently pressed.

