

Romond Rebus 2003

Look for hints of vanilla, chocolate, mushroom, forest floor and a suggestion of violets in the complex bouquet. Quality grapes show in a full mouthfeel with deep, concentrated flavours balanced by lively acidity.

Unfiltered and unfined, REBUS 2003 is still drinking exceptionally well, with soft, integrated tannins and a lively acidity, making it a superb complement to Mediterranean cuisine.

variety : Cabernet Franc | Cabernet Franc and Cabernet Sauvignon

winery :

winemaker : André Liebenberg

wine of origin : Stellenbosch

analysis : alc : 13.2 % vol rs : 1.7 g/l ta : 6.0 g/l

type : 0

pack : Bottle **size :** 0 **closure :** Cork

2014 - Michelangelo International Wine Show - Gold Medal

ageing : A result of our natural winemaking methods is the development, over time, of a slight sediment; regard this as an additional indication of quality. Natural cork softens with age, be gentle when removing.

