

Thandi Shiraz / Cabernet Sauvignon 2014

A medium bodied wine with intense red colour. Dark berries, ripe prune and dark chocolate flavours with a long, smooth aftertaste.

Serve with red meat, stews or rich, creamy fish dishes.

variety : Shiraz | 70% Shiraz, 30% Cabernet Sauvignon

winery : Thandi Wines

winemaker : Wine Consultant - Anton Du Toit

wine of origin : Western Cape

analysis : alc : 13.4 % vol rs : 4.3 g/l pH : 3.47 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

ageing : Ready to drink now but can mature for 3-5 years from vintage.

in the vineyard : Soil type: Light textured, gravelly topsoil with highly weathered subsoil

about the harvest: Balling: 23 -24°B at harvest

Harvesting time: March

Yield: 8 - 10 tons per hectare

in the cellar : Grapes were fermented in stainless steel tanks for 7 to 10 days and oaked with chips during fermentation, after which they were pressed and left in tank to complete malolactic fermentation.

Oaking: The Cabernet Sauvignon was aged in French oak barrels for about 9 months and the Shiraz was treated with French and American oak chips.

