

## Earthbound Organic Cabernet Sauvignon 2014

Colour: Dark red with a plum edge.

Bouquet: Notes of blackcurrant, lavender and plum.

Palate: Brimming with intense red fruit flavours and caramel with approachable tannins.

Serve with steaks, red meat casseroles, and beef ribs. A good burger with gouda and a smoky barbecue sauce. Dishes with pungent herbs such as basil, rosemary and thyme. Perfect in combination with blue cheeses such as a soft gorgonzola.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Earthbound Organic Wines - CLOSED

**winemaker** : Samuel Viljoen

**wine of origin** : Darling

**analysis** : alc : 14.56 % vol   rs : 2.69 g/l   pH : 3.01   ta : 5.55 g/l

**type** : Red      **wooded**

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

Earthbound Wines are born of harmony between man and nature and this principle applies to every aspect of the winemaking process and beyond. Our vines are planted and maintained in line with ecological and sustainable farming practices and are certified as organic by Lacon and our commitment to the earth and the people who make our wines doesn't end with the harvest. All our wines are Fairtrade and WIETA accredited meaning we look after the people who produce our wines. At Earthbound we truly believe that what is good for the earth is good for its people, and vice versa.

**in the vineyard** : The deep, red Tukulu soils of Papkuilsfontein situated just 25km from the sea, have an excellent capacity to retain water. The cooling Atlantic Ocean breezes and a protective range of hillocks, create an optimal micro climate for excellent growing conditions and ripening of the grapes. The farm also has an above-average rainfall of just under 570 mm for the West Coast.

The grapes for this wine come from two dry-farmed blocks trellised on a 3-wire hedge system, planted in 2000 and yielding around 4 tons/ha. Suckering and tipping of the vines ensure good aeration, light penetration and bud fertility.

**about the harvest**: Yield: 4t/ha

**in the cellar** : The wine was made in an SGS-certified cellar. Fermentation took place over 18 days at 24° to 26°C until dry. The wine was pressed into stainless steel tanks and then given nine months' contact with French oak. In line with organic requirements, total sulphur levels were kept below 100ppm (compared with 160ppm for regular wines).

Cellarmaster: Andrea Freeborough

Winemaker: Samuel Viljoen

