

## KWV Classic Collection Cabernet Sauvignon 2016

This vibrant Cabernet Sauvignon exudes aromas of blackcurrant, raspberry and fynbos with hints of cigar box, herbs and cedary oak. The well-balanced tannin structure ensures a full and lingering finish.

Enjoy this wine on its own or serve with grilled meats, casserole dishes or barbeques.

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

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 14.31 % vol    rs : 4.0 g/l    pH : 3.52    ta : 5.71 g/l

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

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

**ageing :** The wine is ready for enjoyment now or can be cellared for two and a half years from vintage.

**in the vineyard :** The winter preceding the 2015 vintage was characterized by maximum hours in the optimal range. Bud break was 10 days early. Spring to November was warm on average, but the entire growing season and most of harvest experienced cool evenings. This was fantastic for both flavour development as well as synthesis of phenols, like tannin and colour, which accompanied bright fruit and perfect acidity in the final result. December had warm days and unusually cool evenings, but it was also very dry with the Cape forgoing the usual December and January rains. The moisture constraint in the root zone activated hormonal responses in the vines that sped up ripening even further while ensuring great concentration. Cool evenings meant the vines recovered from the heat of the day and delicate aromatics were preserved. The surprise harvest saw everyone stretched to the limit. Nonetheless, care was taken with each parcel of fruit and the KWV team met the challenge with aplomb.

**in the cellar :** Maturation: Components of the wine were oak matured for eight to ten months.

