

## Game Reserve Cabernet Sauvignon 2014

The wine has a great complexity of black berry fruit, plums and tobacco spice on the nose. It has a rich, juicy entry, supported by a dense fruit core and firm tannins. An elegant creamy palate leads to a long lingering finish.

Excellent with North African dishes, spicy Moroccan tanginess or tagines, osso bucco and hearty risottos.

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

**winery :** Game Reserve Wines

**winemaker :** The Game Reserve Winemaking Team

**wine of origin :** Western Cape

**analysis:** alc : 13.5 % vol rs : 2.8 g/l pH : 3.52 ta : 5.8 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

The Cape Leopard

One of the most admired yet elusive of Africa's Big Five animals, the leopard (*Panthera pardus*), is a notoriously shy creature. As an apex predator this big cat is critical to the sustainability of many other species. The Cape leopard may represent a unique subspecies. An exciting research project has established that a total of seven leopards currently roam the area. Our Robertson farm plays a vital role in maintaining the genetic diversity and distribution of this majestic species.

**in the vineyard :** A unique selection of prime Cabernet Sauvignon vineyards from our estate in Robertson and Firgrove, Stellenbosch and dry land vineyards in Groenekloof, Darling. This includes a site located on the South-East facing slope of the Rooiberg Mountain that incorporates the game reserve on the Graham Beck property. The Cabernets are planted on red Karoo soil in Robertson, on Coffeestone soils in Stellenbosch and well weathered deep red soils in Darling.

**about the harvest:** The grapes were handpicked at full phenolic ripeness during the 2nd and 3rd week of March 2014. Vineyards yield around 6 - 8 tons per hectare

**in the cellar :** Destalked, gently crushed and fermented with 4 daily pump overs to ensure maximum extraction. Matured in combination of 1st, 2nd and 3rd fill oak barrels for 12 months.

