

Four Cousins Collection Cabernet Sauvignon

Lightly wooded. Rich chocolate and mocha toastiness on the nose with a ripe blackcurrant palate. A soft and smooth mouth feel with well balanced tannins ensure early drinkability.

The wine drinks lovely with red meat dishes, grills, roasts and flavourful cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 8 g/l pH : 3.55 ta : 5.2 g/l

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

pack : Bottle **size :** 750ml **closure :** 0

ageing : 2 years

about the harvest: Harvesting is done by hand. Night harvested at optimum ripeness.

in the cellar : The grapes were picked at optimum ripeness at 25 degrees Balling. The grapes were destalked, gently crushed and then transferred to fermentation tanks. The must was inoculated with pure yeast cultures and fermentation continued for seven days at a temperature of about 26°C while the wine was regularly pumped over the cap. The grapes were pressed gently and malolactic fermentation was encouraged. The wine was wood matured on French oak staves for 4 months.



Van Loveren Family Vineyards

Robertson

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