

Schoone Gevel Cabernet Sauvignon Merlot 2018

Nose: Upfront aromas of vibrant red fruit and notes of spices, supported by subtle oak nuances of mocha and cinnamon.

Palate: The wine boasts a well defined round and elegant structure and lush red berries, ensuring intriguing and juicy tannins. It reveals the best of both varieties in the blend and finishes in a soft, lingering after-taste.

Serve with flavourful meat dishes such as lamb accompanied by a sweet mint sauce, as well as Cape Malay curries and bobotie. Slow-cooked beef pot roast is an ideal partner to this blend.

variety : Cabernet Sauvignon | 80% Cabernet Sauvignon, 20% Merlot

winery : Schoone Gevel

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.74 ta : 6.6 g/l

type : Red **style :** Dry **body :** Full

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

A surprisingly voluptuous medium-bodied, unwooded Chardonnay made in a New World style.

about the harvest: Picked at 25 degrees Balling.

in the cellar : The blend was oak-staved, using premium French oak, for a period of 6 - 8 months. The French oak staves enhance the fruit flavours and lend structure to the wine.

Grapes originate from Swartland and Stellenbosch. Picked at 25 degrees Balling, sorted, de-stemmed, crushed and fermented at between 25 and 27oC. After fermentation, the wine was left on French oak staves in the tank to finish the malolactic process.



Schoone Gevel

Franschhoek

021 876 8002

www.schoonegevelwine.co.za