

Jacques de Savoye Cara 2002

This wine has black fruits, chocolate, pepper and vanilla on the nose with a smooth and balanced palate, characterized by silky tannins.

Blend information: 62% Merlot, 22% Shiraz, 16% Cabernet Sauvignon.

Cara is the wife of the current owner, Dana Buys.

This wine will go well with curries, stir fries, blue cheese dishes and stews such as oxtail and tomato stews. Serve at 18°C.

variety : Merlot | 62% Merlot, 22% Shiraz, 16% Cabernet Sauvignon

winery : Vrede en Lust Estate

winemaker : Stephane De Saint-Salvy

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.3 g/l pH : 3.80 ta : 4.6 g/l

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

pack : Bottle

Juliet Cullinan Wine Connoisseur's Award 2005 - Bronze
Veritas 2005 - Bronze

in the cellar : The grapes were fermented in stainless-steel and macerated for 20 à€" 25 days before pressing. Following malolactic fermentation, the wine was blended and aged for 12 months in 225L French oak barrels. Minimum fining will follow before bottling without any filtration.

