



# CLASSIC

# CABERNET SAUVIGNON 2016

#### **VARIETY**

100% Cabernet Sauvignon

#### WINE STYLE

Full-bodied, barrel-matured, capturing the best of Old and New World styles.

#### **AGEING**

40% of this wine was matured in second- and third-fill French oak barrels for 12 months, and the rest on French oak staves for the same period.

### **VINIFICATION**

Grapes originate from the Perdeberg and Swartland areas and were picked at 26.5 degrees Balling. Standard fermentation procedures were followed, accompanied by pump-overs and punch-downs at 28 to 30 °C, to ensure optimum colour and flavour extraction.

## NOSE

Prominent dark fruit aromas of mulberry and blackcurrant, underlined by subtle nuances of violet and cassis.

#### **PALATE**

Dark fruit aromas follow through onto a supple palate with well integrated oak tannins, ensuring fullness and a lingering finish.

## **FOOD**

Enjoy this wine with rich red meat dishes such as Beef Bourguignon and Oxtail. Savour with fruit-cake or other desserts containing hints of cinnamon or cloves.

Alcohol Percentage	13,5% vol
Total Acidity	5,6 g/l
pH	3,56
Residual Sugar	2,2 g/l