

# LOOKOUT



## CABERNET SAUVIGNON SHIRAZ 2019

### VARIETIES

44% Cabernet Sauvignon, 41% Shiraz, 15% Cinsaut

### VINIFICATION

Grapes originate from the Swartland and Paarl region and were harvested at 24 degrees Balling. Fermentation took place between 24 and 27 degrees Celsius. French and American oak chips were used during fermentation. Thereafter the skins were pressed, and malolactic fermentation was completed.

### NOSE

Lively red berry and playful fruit aromas intertwine with spicy oak undertones.

### PALATE

Soft, smooth and juicy red berries are prominent on the palate. A subtle chocolate sweetness joins the super fruitiness to round off the wine, making it both easy and delightful to drink. A well-balanced wine with a lingering after-taste.

### OCCASION

This easy-drinking, everyday wine is best enjoyed with good food and great friends!

Alcohol Percentage	12,5% Vol
Total Acidity	5,5 g/l
pH	3,64
Residual Sugar	7,0 g/l