



NATURA

ORGANIC

VARIETY

100% Cabernet Sauvignon

ORIGIN

Grapes used for the production of the wine originate from the Swartland area, bordering South Africa's west coast region.

VITICULTURE

The cultivation of grapes for this wine complies strictly with organic standards and environmental sustainability.

The vineyards, about 96% of which are trellised, lie south-facing, with rows running in an east/west direction.

This arrangement affords the vines the disease-resisting and cooling benefits of the prevailing westerly breeze flowing inland from the Atlantic ocean. Day/night temperature differentiation enhances colour and creates slower ripening, resulting in better fruit retention and pronounced complexity.

VINIFICATION

To ensure good colour and soft tannin extraction, pump-overs and ample aeration are employed during alcoholic fermentation, with the rewards of complexity, length and a pleasant mouthfeel. Pump-overs are limited, to keep the wine intact and well balanced. The use of sulphur is minimized.

Maturation of 12 months was in second- and third-fill 300-litre oak barrels - 90% French oak and 10% American oak.

CELLARMASTER'S COMMENTS

A rich, well-rounded wine with lavish dark fruit flavours. Smooth and lingering. Easy-drinking, versatile with food and best enjoyed with good friends!

FOOD

The wine is a hearty food companion and goes exceptionally well with dishes such as beef stew, venison and carpaccio.

ANALYSIS

Alcohol	14% Vol.	pH	3,69
Residual sugar	3,2 g/l	Total acid	6,1

CU 880093



NATURAL IS BETTER, HEALTHIER