

# LOOKOUT



## CABERNET SAUVIGNON SHIRAZ 2017

### VARIETIES

41% Cabernet Sauvignon, 39% Shiraz, 20% Cinsaut

### VINIFICATION

Grapes originate from the Swartland region and were harvested at 23,5 degrees Balling. Fermentation took place at 25 to 28 degrees Celsius. Thereafter the skins were pressed and malolactic fermentation was completed.

### NOSE

Lively berry and playful fruit aromas intertwine with flavours of dark berry and spicy oak with sweet vanilla undertones.

### PALATE

The delightful berry flavour and fruitiness are prominent on the palate, while the subtle sweet vanilla joins the red fruit to create 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	12,5% Vol
Total acid	5,39 g/l
pH	3,66
Residual sugar	7,5 g/l