



2014 Cabernet Sauvignon

Wine of Origin: Worcester in the Stettyn valley, 33km south of Worcester on the R43 road.

Winemakers: Albie Treurnicht, JM Crafford

Vineyards: Supplementary irrigated trellised vines.

Harvested: March at an average of 26^o Balling.

Cellar treatment: Grapes were cold soaked over night. Inoculated with selected yeast and fermented at around 25 °Celsius. Malolactic fermentation finished in stainless steel tanks. Oak maturation includes French oak chips, staves and 2nd and 3rd fill barrels. All blended to perfection.

Tasting notes: A wine with upfront blackcurrant flavours and undertones of mintiness. Well-balanced fruit with subtle French oak aromas for a complex bouquet and palate. An easy drinking wine to be enjoyed with red meat dishes and to be served at room temperature.

Analysis: Alcohol – 13.63 %
Residual Sugar – 4.1g/l
Total Acidity – 6.0 g/l
pH – 3.48