

Cabernet Sauvignon

2016



Winemaker's Notes: Complimenting aromas of liquorice, aniseed, cassis, bouquet garni, camphor and bitter cocoa from this medium-bodied Cabernet with soft tannins and a dry finish that lingers with herbatious flavours

Style: Dry

Cultivar: 100% Cabernet Sauvignon

Tons per hectare: 6-7

Age of vine: 14-18 years

Soil: Shale

Trellising: Trellis

Irrigation: Irrigated

Degree balling at harvest: Early morning, hand harvested at 25°B

Vinification: Fermented in stainless steel tanks at 26°C

Barrel maturation: 12 months in second and third fill French Oak

Maturation potential: 2-3 Years

Food suggestions: Youthful and firm for 2016, but ready to enjoy with rosemary roast lamb or hard cheeses. Also works a charm served with lamb meatballs with tzatziki and a fresh roosterkoek. Cabernet and hearty fatty lamb is a tried and tested combination with tannins and acidity countering the protein, and the herbal notes in the wine is a compliment to the tzatziki.

Alcohol: 14%

Residual Sugar: 2.4

Total Acid: 5.5

Region: Coastal

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