

SAVANHA SUN CABERNET SAUVIGNON 2017

WINEMAKER:

Lizanne Jordaan

ORIGIN:

Western Cape: predominantly Breede-kloof, Swartland and coastal regions.

TERROIR / SOIL:

Combination of alluvial, well-drained and aerated soils as well as decomposed granite soils from mountain foothills.

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines and bush vines aged 11-21 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 11-15 tons per hectare.

WINEMAKING:

The grapes were hand- and machine-harvested at optimum ripeness, selected, de-stemmed and gently crushed. Cold maceration took place at 10 - 12°C prior to fermentation in stainless steel tanks. Daily pump-overs were conducted for optimum extraction of colour and flavour. Wines from selected tanks were blended and fined, maturing for six months before bottling.

ANALYSIS:

Alc	14.5 % vol	TA	5.6 g/L
RS	3.5 g/L pH	3.6	

APPEARANCE:

Deep-red in colour.

TASTING NOTE:

Blackberries and tobacco on the nose. Layers of dark berry fruit combined with subtle oak flavours, plums and hints of liquorice ends off in a reasonably soft palate.

SERVE WITH:

Sirloin or rump steak, roasted duck with orange sauce, hearty soups and mature cheese.

