



STELLENBOSCH HILLS

STELLENBOSCH HILLS CABERNET SAUVIGNON

Tasting Notes

Gorgeous ripe black berry, plum and black current flavours, subtly enhanced by a whiff of French oak spice, a brush of vanilla and a sprinkling of cigar box notes. The wine is full bodied, complex yet subtle and combines juicy tannins with fruit & oak on the palate, ending with a lingering finish. *Serve with:* A superb partner to pasta or any red meat dish.

The Harvest

The grapes are hand harvested at the optimal time of aromatic concentration - 24° balling. It is of critical essence that the fruit is healthy, crisp with a good sugar/acid balance.

In the Cellar

Wine is matured for a period of 16 months in 20% new French oak and the remainder in 2nd and 3rd fill French oak barrels.

Ageing potential

Enjoy now or within the next five years

Blend information

100% Cabernet Sauvignon

Characteristics

Dry red wine

Technical analysis

Alcohol	-	14%
pH	-	3.6
Residual sugar	-	3.0 g/l
Acidity	-	5.7 g/l
Wine of origin	-	Stellenbosch

