
Balance Winemaker's Selection Cabernet Sauvignon



Appellation: Western Cape
South Africa

Varieties: 100% Cabernet Sauvignon

Harvest Date: March

Analysis: Alc: 14.5%; RS: 3.0 ; pH: 3.57; TA: 5.7

Vinification: Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. The wine was aged on French oak staves for 12 months.

Tasting notes: A full bodied wine with intoxicating flavours of blackberries, cherries and nuts with nuances of dark chocolate ending in velvety tannins.

Food pairing: Pan seared beef tenderloin, venison stew or dark chocolate brownies.
