

# CABERNET SAUVIGNON

## THE VINEYARD

Strategically selected sites which get the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage Vineyard type.

## WINEMAKING

After malolactic fermentation, wine is racked into 2nd and 3rd fill barrels and stainless-steel tanks with a combination of French and American oak staves for 6 months to add structure and complexity. The wine is then De-Alcoholised by way of a gently spun cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour.

## TASTING

The wine's opaque ruby colour is backed up by inviting notes of ripe blackberries and plums on the nose. These primary fruit scents are complemented by subtle hints of blackcurrant, pencil shavings, fresh herbs and a whisper of oak. On the palate, the wine is smooth and medium-bodied. The initial burst of dark fruit flavours, including black cherry and blackberry, is well-balanced by soft, finely grained tannins that give the wine a pleasing structure. There are nuances of vanilla and a touch of spice, adding depth without masking the fruit-forward profile. The finish is clean and fresh, with a hint of blueberry fruit lingering pleasantly. An uncomplicated wine, testament to quality without pretence, making it an excellent choice for casual sipping..

INGREDIENTS: DE-ALCOHOLISED WINE, SULPHITE, GRAPE CONCENTRATE, GRAPE TANNIN & GLYCEROL.

## WINE OF ORIGIN

Western Cape

## GRAPE VARIETY

100% Cabernet Sauvignon

## HARVEST DATES

Mid-February 2024

## ANALYSIS

Alc: 0.38 % | RS: 2.52g/l | TA: 5.4 g/l | PH: 3.58

## FOOD PAIRING

Rib-eye and Porterhouse steak or Filet Mignon!

**LOW IN  
CALORIES**



LESS THAN  
0.5%  
ALC. PER VOL.