

CABERNET SAUVIGNON

ORIGIN

Swartland
100% Cabernet Sauvignon

VINEYARD & WINEMAKING

Vineyards were planted in 2000, which makes them 20 years old. These are trellise vineyards and grow on shale and quartz soil with a bit of red oak leaves. The vineyards are meticulously farmed and yields are managed down to below 8 tons per hectare. Grapes are machine harvested and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation is completed in 225L oak French and American Barrels wine is matured for 12 months in oak Barrels

ANALYSIS

| | | |
|------------|---|---------|
| Alcohol | - | 14% |
| PH | - | 3,58 |
| Total Acid | - | 5,90g/L |
| RS | - | 2,60 |

TASTING NOTES

Aromas of ripe blackcurrant, plums and hints of dark mint chocolate.

PAIRING

Enjoy with game, grilled meat or any red meat dishes.

SERVING

Serve between 16 - 20°C for the best result.
Can be stored for up to 5 years under the right conditions.



MEERHOF
SINCE 1921

