

SOUTHERN ROAD

CABERNET SAUVIGNON 2020

ORIGIN: Swartland in the Western Cape where there is a lot of sunshine to harvest at optimal ripeness for maximum fruit.

CLIMATE: Mediterranean - summers are warm and dry, while the winters are wet and cold with a high average rainfall.

VINIFICATION: The grapes are hand- harvested at optimal ripeness. They are then destalked, crushed and fermented for 7 days on their skins in open fermenting tanks. The average fermentation temperature is 25-30° C. After fermentation, the skins are pressed. The free run and pressed juices are combined and malolactic fermentation spontaneously takes place in the tank. Now the wine is racked and goes into 225ℓ oak for 12 months.

TASTING NOTES: This Cabernet Sauvignon has rich dark berries on the nose With hints of cigarbox and subtle oak flavours. Gentle tannins ensures and elegant finish

ANALYSIS
Alcohol: 14.3%
Residual sugar: 3.0g/ℓ
Total acidity:4.9g/ ℓ
pH: 3.5

