



CABERNET SAUVIGNON

Vintage: 2008

Variety: 100% Cabernet Sauvignon

Specifications: Alcohol: 14.5% pH: 3.55 Total Acidity: 6.47g/l

Notes: Sourced from the old vines on the deep sand of the Chalk Hill vineyard, these vines planted in 1969 produce small bunches of berries with an intense deep crimson colour and concentrated flavours of blackberry, liquorice and spice - ideal for producing exceptional quality Cabernet Sauvignon.

The wine was fermented for 14 days and aged in small French oak barrels resulting in great integration between the spicy savouriness and the berry and liquorice flavours, resulting in a wine with soft elegant tannins and a wonderful palate length.

This Cabernet Sauvignon was not filtered before bottling and may develop a harmless dark crust on the shoulders of the bottle as part of the cellaring process. It can be comfortably cellared for a further eight years, and will benefit from decanting before drinking.

Food pairing: This Cabernet Sauvignon will pair nicely with a rack of lamb or roasted vegetable dishes.