WINE DESCRIPTION

Colour: intense ruby
Aroma: intense aromas of red berries
Flavour: full, fruity with a soft tannin spine
Recommended with: grilled meat, game
Best served at: 16 – 18°C

TYPE OF PRODUCTION

Vineyard: Kalehe
Soil: Opoka (marl and sandstone)
Canopy training: simple guyot, 4,000 vines per hectare
Yield: up to 6,000 kg/ha
Vinification: Cabernet Sauvignon grapes are hand picked, de-stemmed in the cellar and left to macerate for 8 days - first two days at 10°C to obtain or preserve maximum level of fruitiness that is typical for the Cabernet Sauvignon. The wine is pressed and racked into stainless steel tanks for the final stage of fermentation, followed by biological deacidification that gives the wine softness and elegance. Wine is bottled in the summer of the year after harvest.

WINE PARAMETERS

Vintage: 2015
Alcohol level: 12.5 %
Total acids: 5.3 g/l