

### CABERNET SAUVIGNON, CAVALLI

Vintage



### TECHNICAL ANALYSIS

Alcohol	Residual sugar		
14.2	3.7		
рН	Acidity		
3.69	5.9		

## ATTRIBUTES

# Cabernet from Cavalli is made with minimal intervention in order to express its unique properties of fruit, minerality, freshness and terroir.

### TASTING NOTE

Medium-bodied with aromas of blackberry, dark chocolate and coffee. Layers of vanilla and cigar box, compliment a richly structured palate with a plush, lingering finish.

### VINIFICATION DETAILS

Grapes were hand-picked and sorted in the early morning at Cavalli. Two batches were fermented in stainless steel tanks with 2 open pump-overs daily, then a week of extended skin contact post-fermentation. After pressing, the wine completed malolactic fermentation in tank. Maturation took place in 225L French oak barriques for 24 months (approximately 30% first fill).

#### AWARDS

Platter: 91 pts

Origin	Variety	Malolactic Fermentation	Bottle Size	<b>V</b> egetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes
Winemaker	<b>o</b> <b>o</b> Fining Agent	Closure	Region	Vegan
Rianie Strydom	Vegecol	Cork	Stellenbosch	Yes