

# TABLE MOUNTAIN

wines

## CABERNET SAUVIGNON 2022

### THE VINEYARDS (VITICULTURIST: ISABEL HABETS)

Grapes were sourced from a selection of the Cape's top vineyards in Stellenbosch, Paarl, Wellington and Robertson, and harvested at optimal ripeness to achieve the fruit-driven character of this wine.

### THE WINEMAKING (WINEMAKER: BONNY VAN NIEKERK)

Grapes were harvested by hand in February and March at between 23° and 25° Balling and each vineyard block was separately vinified. The grapes were fermented at low temperatures (between 20° and 25°C) to retain fruit flavours. In addition, three days' maceration helped to preserve flavour, while giving intensity of colour to the wine.

The skins were then removed, pressed and malolactic fermentation was completed.

### WINEMAKER'S COMMENTS

COLOUR :

Deep ruby

BOUQUET :

Blackcurrant and cherries with dark chocolate and oak spices.

TASTE :

Medium-bodied with blackcurrant, cherries, mocha and followed by oak spice.

### FOOD PAIRING

It can be enjoyed with poultry, veal and red meat dishes.

### ANALYSIS

Alcohol	13.14% by volume
Residual sugar	6.78 g/l
Total acidity	5.52 g/l
pH	3.75

