



Mountain Ridge

CABERNET SAUVIGNON 2014

WINE DESCRIPTION

Intense deep colour with cassis, red berries and attractive oak spice on the nose.
Full-bodied palate with red and black fruit, a hint of meaty, earthy, developed flavours are also detected.

Long, dry finish.
A full-bodied wine enjoyed with various meats, including roasted lamb, ostrich and venison, but also complements tomato-based pasta.

AGEING POTENTIAL

Drink now or in the next 10 years.

WINEMAKING

The grapes are picked at full ripeness from various plots in the Breedekloof Region.
The juice is fermented on the grape skins in open top tanks where after the wine is matured in French oak barrels for 12 months.

TECHNICAL ANALYSIS

Alcohol: 13.50 %
pH: 3.51
TA: 6.25 g/l
RS: 3.04 g/l

