



CABERNET SAUVIGNON

WINE OF ORIGIN SWARTLAND

ABOUT THIS WINE

The warm climate and rich weathered shale soil, contributes to a Cabernet Sauvignon with expressive fruit character and smooth tannins. The black fruit is well-balanced with subtle French oak for a complex nose and an elegant and lingering follow-through.

VINIFICATION WINEMAKER'S NOTE

To ensure our Cabernet Sauvignon has enough time for the fruit and other flavour components to integrate with the tannins, we ensure extended time in French oak barrels. We believe the natural fruit in the wine should not be masked by overt oak flavour which is why we use only 2nd & 3rd fill French oak barrels. We bottle enough volume to allow the wine to further mature in the bottle before releasing into the market.

TASTING NOTE

Rich dark berry fruit with a hint of cigar, balanced by a velvety, lingering finish.

ANALYSIS

ALC: 14% | TA: 5.9 g/l
pH: 3.5 | RS: 4.2 g/l

VINTAGE	CULTIVAR	WINE OF ORIGIN	HARVEST DATE	YIELD
2018	100% Cabernet Sauvignon	Swartland	Feb-Mar 2018	6 tons/ha

RIEBEEK CELLARS
COLLECTION