# **Tasting Notes:**

#### **Origin:**

Sondagskloof

## **Composition:**

72% Cabernet Sauvignon 10% Cabernet franc 8% Petit Verdot 7% Malbec 3% Merlot

#### **Alcohol:**

14.10%

#### **Res.Sugar:**

 $3.0 \, g/l$ 

#### **Total Acidity:**

5.6 g/l

#### <u>pH:</u>

3.55

## **Maturation in oak:**

24 months in 6000L oak Foudre

## **Maturation in bottle before release:**

12-18 months

#### **Bottling Date:**

July 2019

## **Aroma profile:**

Bright red and purple fruit such as rasberries and blueberries; savory notes; dried herbs (organum and rosemary)

## **Palate profile:**

Generous offering form entrance to finish; supple and full without over-saturating the palate with tannin; persistent with good length

## **Aging potential:**

5 years and beyond, provided stored under optimum conditions