

Cabernet Sauvignon

OUR PREMIUM RED VARIETAL



GRAPE VARIETY

Cabernet Sauvignon

WINEMAKING

Grown in one of our best sited vineyards, the grapes are handpicked and destemmed before fermentation at 28°C, during which time there is regular *remontage* (pump over) and daily assessments. Following 15 to 20 days in tank, the free run wine is separated from the press wine before malolactic fermentation. The wine is then aged in French oak, %50 of which is new, for 12 months.

AROMAS & FLAVORS

Deep purple hue delivers aromas and flavors of raspberries, blackcurrant and a suggestion vanilla, spice and leather. In the mouth, it has richness, elegance and length with fine, balanced tannins.

PAIRING

Serve with game, red meat dishes in sauce, as well as fish cooked with red wine. It should be served at room temperature between 18°C and 20°C.

DRINKING WINDOW

Can be drunk young or cellared for at least 10 years. Decant at least one hour before serving.

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LIST OF INTERNATIONAL AWARDS CABERNET SAUVIGNON



VINTAGE	COMPETITION	MEDALS
2020	Germany - Berlin Wine Trophy - 2023	GOLD
2019	Germany - Mundus Vini Summer Edition - 2023	SILVER
	Germany - Berlin Wine Trophy - 2022	GOLD
2018	Germany - Mundus Vini Spring Edition - 2021	GOLD
2017	Germany - Mundus Vini Spring Edition - 2020	GOLD
2016	UK - The Global Cabernet Sauvignon Masters - 2019	SILVER
	China - Asia Wine Trophy - 2019	GOLD
	Belgium - Concours Mondial De Bruxelles - 2019	SILVER
	Germany - Mundus Vini Spring Edition - 2019	SILVER
	UK - Harpers Wine Stars - 2019	4 STARS
2015	UK - The Global Cabernet Sauvignon Masters - 2018	SILVER
	France - Gilbert & Gaillard - 2017	GOLD & 90+
2014	China - Asia Wine Trophy - 2017	GOLD
	Canada - Sélections Mondiales des Vins - 2017	SILVER
	UK - International Wine & Spirit Competition - 2017	SILVER

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VINTAGE

COMPETITION

MEDALS

2013

Germany - Mundus Vini
Summer Edition - 2015

SILVER