

FOUR COUSINS

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CELLARMASTER'S NOTES:	A pleasant, fruit-filled unwooded red wine with ripe summer berries on the nose, followed by soft spices on the gently lingering palate. Available in 1.5L and a 3L box.
STYLE:	A lightly styled, unwooded dry red blend.
CULTIVAR:	80% Ruby Cabernet / 20% Merlot
TONS PER HECTARE:	14 t/ha
AGE OF VINE:	12 – 16 Years old
SOILS:	Well drained, alluvial sandy soil
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Harvesting is done by hand and machine. Night harvested at optimum ripeness.
VINIFICATION:	An unwooded blend of Ruby Cabernet for structure, Merlot to add fruit. Minimum intervention in the natural process allows cultivars to express their individual characteristics.
ANALYSIS:	Alc: 14% R/S: 2.3g/l T/A: 5.3g/l pH: 3.65
MATURATION POTENTIAL:	Enjoy while fresh and young
CASE SIZE:	6 x 1.5L 4 x 3L
BOTTLE BARCODE:	600 2269 000 214 (1.5 L) 600 2269 001 501 (3L)
CASE BARCODE:	1600 2269 000 211 (1.5) 1600 2269 001 508 (3L)

FOOD SUGGESTIONS

A wine for everyday enjoyment. Enjoy with red meat dishes, flavourful stews, barbecue, roast chicken and cheese platters.

AWARDS & ACCOLADES:

2018 Ultra Value Wine Challenge, Silver