



TANGLED TREE



CHOCOLATE CABERNET SAUVIGNON

CELLARMASTERS NOTES:	This ruby red wine boasts delectable chocolate and mocha notes, elegantly layered with notes of cassis and blackberries. This wine has a full and fruity palate with delicate tannins and a long, lingering chocolate aftertaste.
STYLE:	An oak matured, fruit driven red wine.
CULTIVAR:	100% Cabernet Sauvignon
TONS PER HECTARE:	12t/ha
AGE OF VINE:	10 Years old
SOILS:	Sandstone; Karoo
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Early morning harvested by machine at optimum ripeness.
VINIFICATION:	Oaked for 10 months with French oak chips. This allows this fruit driven wine to express delightful chocolate and mocha aromas.
ANALYSIS:	Alc: 13.50% R/S: 8.0g/l T/A: 5.8g/l pH: 3.44
MATURATION POTENTIAL:	2 years
CASE SIZE:	12 x 750ml
BOTTLE BARCODE:	600 2269 001 228
CASE BARCODE:	1600 2269 001 225



AWARDS

- PET Eco Friendly
- IPW
- 2016 Ultra Value Wine Awards, Double Gold

FOOD SUGGESTIONS

A food-friendly wine. Enjoy with veal, roast beef, hearty stews or slow roasted lamb shank.

UNBREAKABLE... so no wastage!