



# BAYEDE! THE PRINCE CABERNET SAUVIGNON

<b>CELLAR MASTER'S NOTES:</b>	Upfront berries with delightful cherry overtones. Ripe fruit on the palate with a powerful finish. Typical blackcurrant and plum flavours compliment the well-integrated slightly wooded oak tannins.
<b>STYLE:</b>	Medium bodied red wine
<b>CULTIVAR:</b>	100% Cabernet Sauvignon
<b>HARVESTING:</b>	Harvesting from mid- February to mid-March.
<b>VINIFICATION:</b>	Fermented on skins in stainless steel tanks at 22-26C for 7-12days. Pressed and racked. Malolactic fermentation in stainless steel tanks. Wood maturation for 8 months with 100% new French Oak.
<b>ANALYSIS:</b>	Alc: 13 % R/S: 5.5 g contain Sulphites
<b>MATURATION POTENTIAL:</b>	3 - 4 years
<b>CASE SIZE:</b>	6 X 750ml
<b>FOOD SUGGESTION:</b>	Pasta, red meat and tuna and similar fish dishes.
<b>AWARDS &amp; ACCOLADES:</b>	BEST VALUE PRIZE: CHINA SAA PREMIUM CLASS 2017 VERITAS 2018 BRONZE MEDAL 3 STARS PLATTERS 2020