

UNIQUELY SOUTH AFRICAN
FIVE'S RESERVE

FIVE'S RESERVE CABERNET SAUVIGNON



CELLARMASTER'S NOTES: Rich plum and blackberry on the nose, followed by flavours of blackcurrant, dark plums and a soft dark chocolate finish.

STYLE: Medium bodied

CULTIVAR: 100% Cabernet Sauvignon

TONS PER HECTARE: 12 - 15 t/ha

AGE OF VINE: 16 Years old

SOILS: Well drained alluvial sandy soil; Karoo

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING: Harvested at optimum ripeness.

VINIFICATION: Minimal intervention in the vinification process . After the grapes are harvested, crushed and the juice is settled on the skins for up to 7 days before fermentation is initiated. After fermentation is completed the wine is left to mature in stainless steel tanks before bottling.

ANALYSIS: Alc: 14.02% R/S: 2.4g/l T/A: 5.2g/l pH: 3.54

MATURATION POTENTIAL: 2 - 3 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 665

CASE BARCODE: 1600 2269 000 662

FOOD SUGGESTIONS

This wine matches well with grilled red meats, colder evenings, tomato based dishes and good conversation. Serve at room temperature.

AWARDS & ACCOLADES:

2019 Gold Wine Awards, Gold
Vitis Vinifera Awards 2018, Gold
2016 Vitis Vinifera Awards, Gold
Benefactor to the SA Wildlife College
Member of BWI
BEE