

FOUR COUSINS

FOUR COUSINS DRY RED



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 | 4 x 5L

BOTTLE BARCODE: • 600 2269 000 214 (1.5 L) • 600 2269 001 501 (3L)
• 600 2269 000 207 (5 L)

CASE BARCODE: • 1600 2269 000 211 (1.5) • 1600 2269 001 508 (3L)
• 1600 2269 000 204 (5 L)

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