



RHINO RUN

ORGANIC WINES

CABERNET SAUVIGNON



CELLARMASTER'S NOTES:	Rich plum, mulberry and mint on the nose, followed by layers of blackcurrant, cherries and spice on the palate. Well balanced & structured with juicy, sweet tannins with a dry finish.
STYLE:	Medium bodied
CULTIVAR:	100% Cabernet Sauvignon
TONS PER HECTARE:	8 t/ha
AGE OF VINES:	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:	Hand harvested at optimum ripeness.
VINIFICATION:	Fermented on skins for 7 days followed by aging in stainless steel tanks. From there it was blended, stabilized, filtered, and bottled.
ANALYSIS:	Alc: 13.36% R/S: 2.54g/l T/A: 5,57g/l pH: 3.59
MATURATION POTENTIAL:	5 -7 Years
BOTTLE BARCODE:	6002 269 002 300
CASE BARCODE:	1600 226 9002 307

AWARDS

2015 Gold Wine Awards
3 STARS - 2022 Platter's Wine Guide (awarded in 2021)

