



## THE GRANDE PROVENCE CABERNET SAUVIGNON

Wine of Origin:	Franschhoek
Vintage:	2012
Winemaker:	<a href="#">Karl Lambour</a>
Analysis:	Alc/Vol14.68%   pH3.73   R.S.1.8g/l

### Vinification

The grapes are harvested from south-westerly facing vineyards in the Franschhoek valley. The well drained, decomposed sandstone soils is ideal for the cultivation of Cabernet Sauvignon. The winemaker also ensured special canopy management which resulted in berries with deep colour and concentrated fruit flavours.

### Style

A full-bodied red wine with upfront red berry aromas on the nose. Ripe berry fruit, plum and delicate white pepper follow through onto the palate. A touch of mint is noticeable on the finish. Smooth with velvety tannins, well integrated oak and an elegant finish. Wine was oak-matured for 15 months. Enjoy now or cellar for 3-5 years.

### Serving suggestion

Cabernet Sauvignon is a versatile food wine and complements poultry and red meat dishes, especially roasts, marinated steaks and lamb skewers with mushroom and rosemary.

### Previous awards

- **3 stars** – Platter Wine Guide 2015
- **Silver** – Decanter World Wine Awards 2014
- **Gold** – Michelangelo Wine Awards 2013



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