

FOUR COUSINS

FOUR COUSINS COLLECTION CABERNET SAUVIGNON



CELLARMASTER'S NOTES:

Lightly wooded. Rich chocolate and mocha toastiness on the nose with a ripe blackcurrant palate. A soft and smooth mouth feel with well-balanced tannins ensure early drinkability.

STYLE:	Fruity red wine
CULTIVAR:	100% Cabernet Sauvignon
TONS PER HECTARE:	8t/ha
AGE OF VINE:	8 Years old
SOILS:	Sandstone; Karoo
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Harvesting is done by hand at optimum Ripeness.
VINIFICATION:	The grapes were picked at optimum ripeness at 25 degrees Balling. The grapes were destalked, gently crushed and then transferred to fermentation tanks. The must was inoculated with pure yeast cultures and fermentation continued for seven days at a temperature of about 26°C while the wine was regularly pumped over the cap. The grapes were pressed gently and malolactic fermentation was encouraged. The wine was wood matured on French oak staves for 4 months.
ANALYSIS:	Alc: 13.5% R/S: 8g/l T/A: 5.2g/l pH: 3.55
MATURATION POTENTIAL:	24 -3 6 months
CASE SIZE:	6 x 750ml
BOTTLE BARCODE:	600 2269 002 287
CASE BARCODE:	1600 2269 002 284

FOOD SUGGESTIONS

The wine drinks lovely with red meat dishes, grills, roasts and flavourful cheeses.

AWARDS & ACCOLADES:

2019 Ultra Value Wine Challenge, Silver
2018 Ultra Value Wine Challenge, Gold