

LOUIS

by Louis Nel

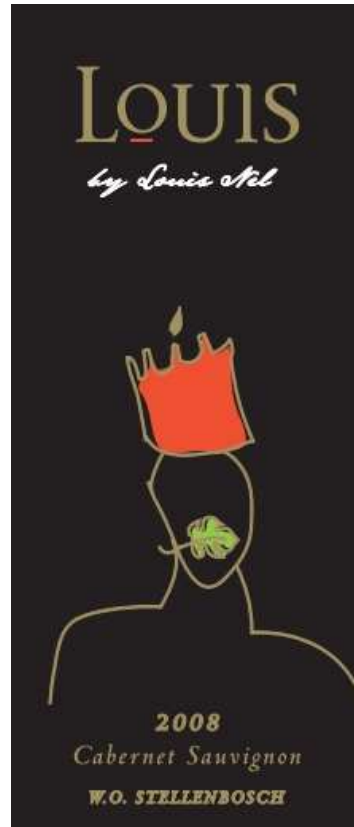
Cabernet Sauvignon 2008

ANALYSIS

pH: 3.49
Residual Sugar: 2,3g/l
Alcohol: 14,2
Total Acidity: 5.8g/l
Bottling Date: December 2010
Release date: January 2011
Soil: Koffieklip

VARIETALS:

Cabernet sauvignon 100%



Winemaker's comments:

Wild berries, ripe plum, cassis and luscious cedar flavours abound on the nose of this expressive Cabernet Sauvignon. The red berries and plum follow through onto the palate and complement the soft chewy tannins that create a lingering finish.

Winemaking Procedure:

This wine was made from grapes in the Helderberg region, where selected parcels from the same vineyard were separately harvested, wild fermented, punched down and left to age on French oak barrels. The wine spent 24 months on French oak; 30% of the barrels were new.

Serving temperature: 16-18 °C

Food Suggestions: Beef bourgogne, pan-fried fillet of beef with wild mushroom sauce, and oven-baked Brie with walnuts.