



TITANIC

by Louis Nel

Titanic - Cabernet Sauvignon 2016

This is a big wine dedicated to the biggest ship in its day, the RMS Titanic.

Winemaking procedure

The Cabernet Sauvignon grapes were harvested at optimum maturity and spent 7 days on the skins, before being pressed into mostly older barrels for malolactic fermentation and maturation for 18 months.

Winemaker's comments

The wine shows lots of red fruit flavours on the nose, as well as black berries and subtle oak flavours. The expectation on the nose is backed up on the palette, with soft luscious tannins, and delicious fruit flavours.



ANALYSIS

pH:	3,52
Alcohol:	13,5%
Total Acidity:	5.8 g/l
Residual Sugar:	1.3 g/l

Varietals

Cabernet Sauvignon	100%
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