

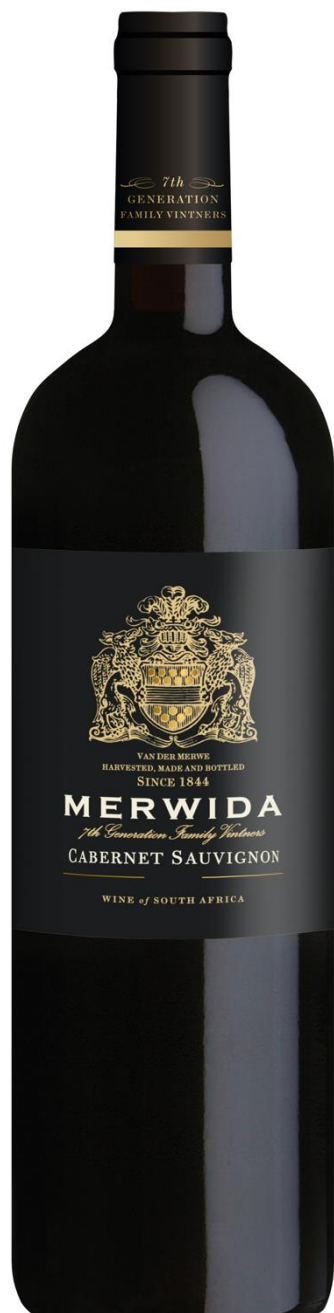


MERWIDA

7th Generation Family Vintners

CABERNET SAUVIGNON 2024

A full-bodied example of this noble varietal with intense blackcurrant, black cherries and plum notes detected on the nose. Dense, dark tannins are found on the palate with lingering notes of black pepper and tobacco.



VARIETAL	100 % Cabernet Sauvignon
ORIGIN	Breedekloof
SOIL TYPES	Glenrosa/Sandy Loam
CLIMATE	Moderate Mediterranean
AGE OF VINES	18 years
VINEYARD AREA	2.76 ha
YIELD PER HECTARE	12 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	CS46
HARVEST DATES	April
VINIFICATION	

The grapes are crushed and transferred to a stainless-steel tank for 10 days to cold soak. Fermentation then takes place in stainless steel tanks at 24°C for 8-12 days. Post fermentation skin contact is done for a further 14 days and then the wine is transferred to barrel for oak maturation.

MATURATION	Aged in 40% new French oak barrels for 12 months.
-------------------	---

AGEING	1 – 6 years
---------------	-------------

TECHNICAL ANALYSIS

Alcohol	14.23%
pH	3.49
Residual Sugar	2.7
Volatile Acidity	0.55
Total Acidity	5.9
FSO2	42
TSO2	134

SERVING SUGGESTION

This Cabernet Sauvignon is best enjoyed with a heart-warming winter stew.