



CABERNET SAUVIGNON

THE CELLAR

Cold-soak for maximum colour extraction took place over 48 hours. Fermented between 22 and 24 degrees celsius. Small portion completed malolactic fermentation and ageing in barrels.

Final blend was aged 4 months with staves, 40% French and 60% American Oak.

THE DETAIL

Alcohol 19.98 %
Total acidity 5.0 g/L
Residual sugar 5.1 g/L

THE BOTTLE

An aromatic combination of cigar box, spice and mint. The palate is mostly savoury with plenty of smooth tannins.

Pairs well with lamb, beef, smoked meats, firm cheese like matured cheddar or hard cheese like Pecorino.

Orders & Enquiries

info@lavofoodandwine.co.za
+27 11 781 0327

www.lavofoodandwine.co.za

