



Vin de Classique

EST. 2011

Vineyard Select Cabernet Sauvignon 2017

Tasting notes: On the nose the wine shows abundance of fruit, from blackcurrant, plums, red berries to spices. The palate showcases dark fruit, blackberries, plums, smokey notes, oak spice. The tannins are well integrated, still showing structure on the mid palate and has a lingering finish.

Vineyard practices: Grapes are sourced from various vineyards from farms surrounding the town of Stellenbosch, with a diversity of rich agricultural soils.

Cellar practices: Attention to detail and patience in the winemaking process ensures a timeless quality in the wine. Matured for 24 months in 300 litre French oak barrels.

Cultivar: 100% Cabernet Sauvignon.

Food pairing: The winemaker suggests serving it with steak, roast lamb with rosemary and garlic and a whole host of red meat stews and casserole.

Drinking temperature: Room temperature.

Aging potential: This wine is drinking excellent now or can be cellared up to 8 years.

Wine of origin: Stellenbosch.

Alcohol:	14.5%
Residual sugar:	2.9 g/l
pH:	3.51
Total acidity:	5.8 g/l
VA:	0.55 g/l

Each wine a voyage of discovery

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Vin de Classique International (Pty) Ltd is a wine trading company specialising in the production and marketing of quality wines for the international and South African markets.

