

# M·A·N Family Wines

## Cabernet Sauvignon

### 2017



#### Wine description & food pairing

South African Cabernets typically have a lovely mix of new world fruitiness and old world elegance. Garnet and deep purple with a ruby-red rim, this is a bold and juicy red wine. Aromas of mint and pencil shavings, cigar box and dark cherries, followed by cassis and red-currant fruit flavours on the palate. Ends with silky tannins and a long finish. Should pair well with a wide range of foods, particularly red meats, poultry and rosemary infused dishes. Serve at a cool room temperature.

#### Vineyards

From several dry-farmed vineyards in the Agter-Paarl area. Our Malmesbury Shale soils have excellent water retention ability and give concentrated, flavourful grapes with small berries making for juicy wines with balance and elegance.

#### Winemaking techniques

Grapes were hand-harvested at between 24 and 25° balling and given a 2-day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Before the end of fermentation, the grapes were pressed and put back into tank for malolactic fermentation. 5% of the wine was matured in new 225L American oak barrels, with an additional 25% of the wine matured in older barrels. Barrel maturation of 12 months total. Fined and filtered before bottling.

#### Vintage conditions

2017 was a very dry and short season with hardly any rainfall. This resulted in substantial preservation of aromatics in the wines. Unusually cool evenings were much appreciated and resulted in a healthy crop with minimal threat of disease. The lower temperatures also encouraged good moisture retention in the soils, thus lending intensely concentrated colour to the red wines.

#### *Ou Kalant Cabernet Sauvignon*

Cabernet Sauvignon is our most popular wine: This ou kalant (old rascal) remains a firm favourite, outfoxing the others by combining New World ripe fruit flavours with Old World elegance and charm.

#### Technical details:

**Blend:** Cabernet Sauvignon 92%, Petit Verdot 7%, Pinotage 1% · **Grape source:** 100% Coastal Region

**Closure:** Screwcap · **Barcode:** EAN 6009669350413 · **USA** 0-89419-14903-6

**Alc:** 14.0% · **RS:** 5.0 · **TA:** 5.3 · **pH:** 3.58