

M·A·N Family Wines

Cabernet Sauvignon

2018



Wine description & food pairing

South African Cabernets typically have a lovely mix of new world fruitiness and old world elegance. Garnet colour with a ruby-red rim, 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

2018 was a rather warm and dry season, yet we did not suffer any drastic heat spikes during the harvest period, thus the vines showed little stress. Overall fruit quality was excellent, producing a healthy crop of very small berries with great concentration of flavour.

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: 86% Cabernet Sauvignon, 6% Petit Verdot, 3% Merlot, 3% Cinsault, 1% Malbec, 1% Cabernet Franc

Grape source: 100% Coastal Region

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

Alc: 13.5% · **RS:** 2.6 · **TA:** 5.7 · **pH:** 3.59