



Protea Cabernet Sauvignon 2008



Double hand sorting ensures the perfect grape berries go into the making of this wine. Grapes are transferred by gravity into 10 000L French oak tanks. Cold maceration for 2-4 days. Thereafter during fermentation the wine/juice is 'poured' over the cap by means of satellite tanks and gravity. Maturation in 225L French oak 2nd and 3rd fill for about 12 months.

TASTING NOTES

Cassis and blackcurrant aromas with light floral and herbal nuances.

Elegant and genteel in a toned, restrained way the wine is full of cassis, cocoa and tobacco leaf with a dry cranberry element. The grip is firm but gentle and the tannins are ripe and silky, reminiscent of a ballroom dancer in smooth flow. Soft textured but structured, the oak is deftly handled and adds to its length on the palate.

REMARKS

