



CAPE SPRING MERLOT - CABERNET

Designation: RED WINE FROM SOUTH AFRICA

Grape varieties: Merlot – Cabernet.

Origin: Breede River Valley.

Vinification: Short vatting time under controlled temperature. Once fermentation is complete, the wine is racked once and a part is aged in barrels.

Soil: Soil rich in marls and stones.

Tasting notes:

- **Color:** Ruby-colored, shimmering, of medium intensity

- **Nose:** Aromas of red berries and sweet spices.

- **Palate:** Structured and balanced with velvety tannins.

Recommendations: Grilled meats or meats in sauce as well as cheese.

Serving condition in F°: 61 – 65

Alcohol content: 12.5

Cellar potential: 2 years

