



TOPIARY
WINES

2015

CABERNET SAUVIGNON

Varietal	100% Cabernet Sauvignon from the farm.
Production	10,500 bottles.
Analysis	Alcohol 13.5% Sugar 2.2g/l Acidity 5.3g/l PH 3.59
Winemaking	Fermentation takes place in open stainless steel tanks and wild yeasts are used. During fermentation, 2 pump overs a day are done. After 10 days, the wine is removed from the skins and transferred into 228-liter French oaks. (10% new)
Tasting notes	Seductive nose of blackcurrant, sweet cherry and tobacco. Dominant red fruit palate with cedar and fine polished tannins.
Ageing potential	6 to 10 years.
Food pairings	Very versatile wine. Made for a drink or great with food. Best with a rib eye steak or a rich beef stew.



Safra 2015. Jantar em 12/10/2019. Hussard Grill, Franschoek/ZA.