



Zorgvliet Cabernet Sauvignon, 2018

Bernard Les Roux

The Banghoek Valley provides perfect conditions for slow and even ripening of this Cabernet Sauvignon. Grapes are selected from both the valley floor and the slopes of the Simonsberg that leads to a wine that is intensely structured and packed with black fruit flavors.

SZO001 ICA	Banghoek Valley	Banghoek, South Africa
Red	14.40%	Cork
100% Cabernet Sauvignon		

HOW IT'S MADE

Grapes were harvested by hand and berry sorted into stainless steel fermenters. Fermentation commenced spontaneously and was finished with a pure strain. Extraction was done with a combination of punch-down, rack-and-return and pump-over methods. Batches were gently pressed and immediately racked to small French oak barrels where they completed malolactic fermentation. The components were racked three times to enhance clarification and development. Blending took place after 14 months ageing, after which the composed blend was aged in barrel for another four months. The wine was bottled after a total of 22 months.

TASTING NOTES

The nose typically reminds of cedar wood and cassia. The palate is fresh on the entry with great black fruit concentration on the mid-palate. The wine has good length and richness right through to the finish. Tannins are ripe and woody but fine and dense. The wine has a long and lingering black fruit finish.

FOOD MATCH

Well-matured beef steak or herb infused lamb. Hard cow's milk cheese such as Gruyere.

AWARDS

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	6 x 750ml
Bottle Barcode	6009675660742
Case Weight	16.09 lbs.
Case Barcode	6009675660759
Capsule Type	Polylaminate
Pallet Details	25 cases per pallet / 5 layers