

CAPE PASTORAL

organic

**CABERNET SAUVIGNON
MERLOT | 2018**

WINE OF ORIGIN

Western Cape

WINEMAKING PROCESS

Meticulous sorting of the grapes is done with the use of a berry sorting machine upon arrival at the cellar to ensure only the finest grapes are vinified. Natural yeasts are used for fermentation, and the wine spends considerable time on its lees to create a creamy, textured mouthfeel.



WINEMAKER'S TASTING NOTES

TASTING NOTES: An appealing blend made for everyday drinking. Generously weighted on the palate with well-integrated oak and soft tannins supporting the rich intense melange of berry fruit and the ripe spicy peppery taste of Cabernet Sauvignon complemented by the full-bodied Merlot.

SERVING SUGGESTION

Enjoy well chilled with mildly spicy dishes like coronation chicken and South Indian fish curry, as well as soft cheeses like brie and ricotta.

This flavourful, medium-bodied wine is best served chilled with a wide variety of dishes, ranging from roast chicken to cheesy baked vegetable dishes, sushi and salads. Imminently drinkable but will mature gracefully for 3-5 years.