

SAVANHA EXPLORER CABERNET SAUVIGNON 2019

WINEMAKER:

Johan Jordaan

ORIGIN:

Western Cape (Swartland, Paarl, Breedekloof and Stellenbosch)

VINEYARD AND CLIMATE CONDITIONS:

The soils are a combination of decomposed granite and sandstone, which contribute structure and fruit concentration, respectively. The trellised vines range in age from 9 to 20 years. The climate varies greatly due to the distance from the cold Atlantic Ocean of each site varying from 20 to 100km. This allows the winemaker to make different styles of wine from the same grape, blending these for a more complex taste.

WINEMAKING:

Grapes were harvested at optimal ripeness, de-stemmed and crushed to stainless-steel tanks. Alcoholic fermentation lasted up to 12 days. Malolactic fermentation was done with 20% of the wine in neutral French-oak barrels and the remainder in tanks with French-oak staves to complement the wine's flavour profile and length.

ANALYSIS:

Alc	13.65 % vol	TA	5.9 g/L
RS	4.3 g/L	pH	3.56

APPEARANCE:

Deep ruby red

TASTING NOTE:

Bright blackberry and blackcurrant fruit supported by cedar spice and dark chocolate introduces a rich, smooth palate with dense tannin and a refreshing finish.

SERVE WITH:

Roast beef or lamb with root vegetables or a black pepper and coriander-encrusted mushroom and eggplant burger with savoury sweet potato fries.

