



# DUNGEONS CABERNET SAUVIGNON

*This elegant Cabernet exhibits aromas and flavours of dark fruit, spice with a charming earthiness leading to a balanced palate with excellent length.*

# 2018

## WINE OF ORIGIN STELLENBOSCH

### WINEMAKING PRACTICES:

Natural Yeasts

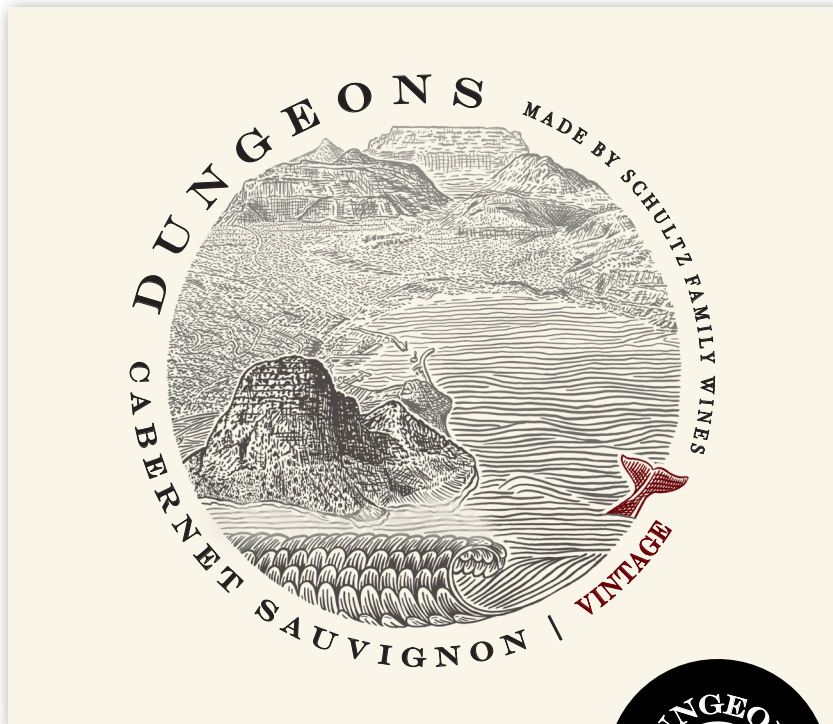
26°C Fermentation

Grapes are destemmed, hand sorted and pumped into two open top stainless steel fermenters. Natural fermentation was completed in 10 days, with manual punchdowns occurring five times a day. Eight days of extended skin maceration before pressing after which the wine was racked to barrel for 18 months of maturation in 225 L French oak barrels (30% New, balance second and third fills).

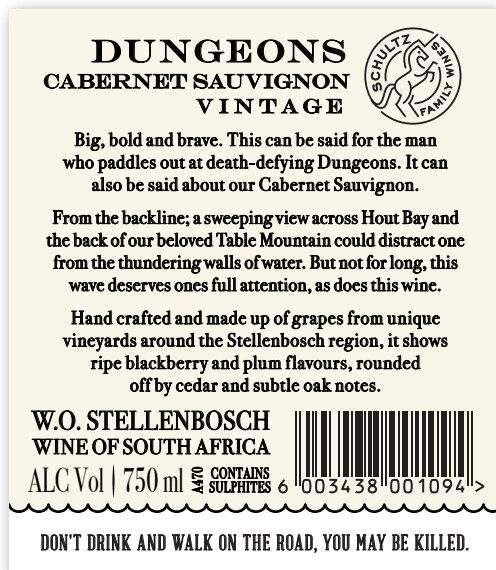
Alcohol	14%
Residual Sugar	2.0 g/ℓ
pH	3.61
TA	5.1 g/ℓ
Maturation	10 - 15 Years

### FOOD PAIRING:

Great with Venison, Beef and Lamb dishes.



ACTUAL SIZE LABELS



CORK CLOSURE + POLYLAM CAPSULE

