

LA CAVE ULTRA PREMIUM CABERNET SAUVIGNON

Perfection of Time

The La Cave story goes back a long time, to when Winemakers matured quality wines underground to protect them from extreme temperatures. Named after the Cave – like labyrinth with impressive stone arches and receding candlelit recesses.

La Cave wines are matured slowly in small first fill French oak barrels.

Meticulous selection from the best single-varietal vineyard blocks, the range is made in limited volumes ensuring that only the finest quality wines are branded La Cave.



Cultivar

100 % Cabernet Sauvignon

Style of wine

Full bodied red wine

Fruit was picked at optimum maturity and fermented dry on the skins at 25 degrees Celsius in open fermenters with regular punch downs. Full malolactic fermentation was allowed in new French barrels after which the wine was raked and SO₂ added to the same barrels and aged and matured for 18 months.

Tasting Notes

This wine is packed with blackberry, cassis and nutty notes, leading to a long complex finish. Beautifully balanced with soft silky tannis.

Analysis

Alcohol: 14.5%

Sugar: 5.7 g/L

Acid: 6.2g/L

PH: 3.43

Serving Suggestions

Ideal for red meat dishes such as wildebeest as well as pot roast pork shoulder with prunes.

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