main variety Cabernet Sauvignon

vintage 2014

analysis alc: 14.02 | ph: 3.63 | rs: 4.0 | ta: 6.6 | ts02: 110 | fs02: 35

type Red

winemaker Tinus Broodryk style Dry

wine of Western Cape

producer Bromar Wines

body Full



tasting notes

Wine Type: Natural dry red

Slightly wooded Taste: Berry fruits, nuts

Red berries with almond nuances & soft tannins

Export only

ageing potential

Enjoy now, and carry on drinking it for the next 5 years.

lend information

00% Cabernet Sauvignon

food suggestions

Roasts, red meat and game.

in the vineyard

From the east facing slopes of Wellington

about the harvest

Date of Harvest: March 2012 Type of Harvest: Hand harvest

in the cellar

Fermented down in stainless steel De Francesci fermenter. Juice separated from maceration on 6° balling and fermented dry. Certain percentage of press juice is added to the free run juice

The wine in this bottle reflects the truly natique controlment in which the grapes were grown - allowing you to unjoy a special part of South Africa.

cabernet sauvignon