



## Groot Genoegeen Cinsaut / Cabernet Sauvignon 2014

main variety Cinsaut

vintage 2014

analysis alc: 13.80 | ph: 3.62 | rs: 2.77 | ta: 5.52 | ts02: 76 | fs02: 49

type Red

producer Bromar Wines

style Dry

winemaker Tinus Broodryk

wine of Western Cape

body Full

### tasting notes

Wine type: Natural dry red; slightly wooded.

Taste: Nutty & Meaty

Good mix of nutty flavours on the nose and a meaty aftertaste.

### Export only

### ageing potential

Enjoy now, can be aged for up to 4 - 5 years.

### blend information

52% Cinsaut, 48% Cabernet Sauvignon

### food suggestions

Grills, stews, red meat and game.

### about the harvest

Date of Harvest: Cinsaut March 2012. Cabernet Sauvignon April 2012.

Type of Harvest: Hand harvest.

### in the cellar

Crushed into traditional red wine tanks. Maceration fermentation until desired colour extraction is obtained. Final fermentation in stainless steel tanks.