

KOELENBERG 2017

This wine has a deep red colour with prominent blackcurrant and herbaceous nose. White pepper and a slight cigar box flavour follows through on the palate. A blend of 60 % Cabernet Sauvignon, 22 % Sangiovese, 11 % Merlot and 3% Pinotage and 1% Roobernet.

FOOD PARTNERS

Ideal for a braai or any roast meat dishes.

WOOD MATURATION

Just a touch of wood - Staves for 3 months

ANALYSIS

Alcohol	: 12.94 %
Sugar	: 2.5 g/l
pH	: 3.60
Total Acid	: 6.0 g/l

