



THE OLD SCHOOL GRADUATES CABERNET SAUVIGNON

Colour: Vibrant red in colour

Nose: Rich aroma of blackberries and mocca coffee

Palate: The palate is silky in texture with lingering spicy fruit flavour

HISTORY

Planted: 1960

HA: 9 tonnes/HA Spacings 3.3m * 2m

Picking: 15 degrees BE

Wine Making: Crushed and fermented and left on skins for 7 to 10 days then pressed and stored in oak barrels for 2 years.

ALC: 15%

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