

# FOUR COUSINS

## FOUR COUSINS COLLECTION CABERNET SAUVIGNON



### CELLARMASTER'S NOTES:

Lightly wooded. Rich chocolate and mocha toastiness on the nose with a ripe blackcurrant palate. A soft and smooth mouth feel with well-balanced tannins ensure early drinkability.

<b>STYLE:</b>	Fruity red wine
<b>CULTIVAR:</b>	100% Cabernet Sauvignon
<b>TONS PER HECTARE:</b>	8t/ha
<b>AGE OF VINE:</b>	8 Years old
<b>SOILS:</b>	Sandstone; Karoo
<b>TRELLISING:</b>	4 Wire Perold system
<b>IRRIGATION:</b>	Drip irrigation controlled by a computer system through meters and tensiometers.
<b>HARVESTING:</b>	Harvesting is done by hand at optimum Ripeness.
<b>VINIFICATION:</b>	The grapes were picked at optimum ripeness at 25 degrees Balling. The grapes were destalked, gently crushed and then transferred to fermentation tanks. The must was inoculated with pure yeast cultures and fermentation continued for seven days at a temperature of about 26°C while the wine was regularly pumped over the cap. The grapes were pressed gently and malolactic fermentation was encouraged. The wine was wood matured on French oak staves for 4 months.
<b>ANALYSIS:</b>	Alc: 13.5% R/S: 8g/l T/A: 5.2g/l pH: 3.55
<b>MATURATION POTENTIAL:</b>	24 -3 6 months
<b>CASE SIZE:</b>	6 x 750ml
<b>BOTTLE BARCODE:</b>	600 2269 002 287
<b>CASE BARCODE:</b>	1600 2269 002 284

### FOOD SUGGESTIONS

The wine drinks lovely with red meat dishes, grills, roasts and flavourful cheeses.

### AWARDS & ACCOLADES:

2019 Ultra Value Wine Challenge, Silver  
2018 Ultra Value Wine Challenge, Gold  
2021 Michelangelo International Wine Awards, Double Gold