



# DOUGLAS GREEN

FOUNDED 1942

## Cabernet Sauvignon 2015

Intense blackcurrant succulence

Wine of Origin Western Cape (Swartland and Robertson)

### Vintage notes

2015 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening over a long mild period of harvest. Grapes were selected from the Swartland region for chunky tannins and expressive fruit to complement the finer structure of the fruit from the Robertson area.

### Cellar notes

Fermented on the skins at 24 - 28°C until dry. After pressing, the young wine was allowed to complete malolactic fermentation on French oak staves, then left for a further 3 months of wood maturation. Final blending and bottling takes place at our cellars in Wellington.

### Tasting notes

Deep ruby with a bright edge. Intense dark berries and blackcurrant aromas with attractive gentle smoky oak notes. A succulent medium bodied entry with delicious winterberry flavours supported by well-defined ripe tannins for a softly textured juicy finish that lingers.

### Serving notes

A supple Cabernet Sauvignon with vibrant fruit and soft tannins allowing for easy drinking on its own or with your favourite sizzling steak, meaty roasts with rich gravy, hearty stews or tomato based Italian food. Drinking well now or within 3 years of vintage.

### Technical analysis

Alcohol: 14%

Residual Sugar: 4.0g/l

Total Acid: 5.8 g/l

pH: 3.5

### Barcodes

Unit: 6001812010007

Case: 1600181201011