M·A·N Family Wines

Cabernet Sauvignon 2015





Ou Kalant Cabernet Sauvignon

Cabernet Sauvignon is our most popular wine: this ou kalant (old rascal) remains a firm favourite, outfoxing the others by combining New World ripe fruit flavours with Old World elegance and charm.

Wine description & food pairing

South African Cabernets typically have a lovely mix of new world fruitiness and old world elegance. Garnet and deep purple with a ruby-red rim, this is a bold and juicy red wine. Aromas of mint and pencil- shavings, cigar box and dark cherries, followed by cassis and red-currant fruit flavours on the palate. Ends with silky tannins and a long finish. Should pair well with a wide range of foods, particularly red meats, poultry and rosemary infused dishes. Serve at a cool room temperature.

Vineyards

From several dry-farmed vineyards in the Agter-Paarl area. Our Malmesbury Shale soils have excellent water retention ability and give concentrated, flavourful grapes with small berries making for juicy wines with balance and elegance.

Winemaking techniques

Grapes were hand-harvested at between 24 and 25° balling and given a 2 day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before dryness, the wine was pressed and put back into tank for malolactic fermentation.

5% of the wine was matured in new 225L American oak barrels, with an additional 25% of the wine matured in older barrels. Barrel maturation of 12 months overall. Fined and filtered before bottling.

Vintage conditions

A cold and wet winter in 2014 set the stage for a very good 2015 harvest. Although the conditions were harsh and quite dry during harvest 2015, the yields were quite good and the reds were fantastic. Good ripening conditions made for deeply-coloured reds that were softer and drinkable earlier than other vintages. One of the best red vintages in the last 10 years!

Technical details:

Blend: Cabernet Sauvignon 98% Petit Verdot 2% · Grape source: 100% Coastal Region Closure: Screwcap · Barcode: EAN 6009669350413 · USA 0-89419-14903-6
Alc: 14.00% · RS: 5.0 · TA: 5.7 · pH: 3.56