



# GROOT Tulbagh Cabernet Sauvignon

Vintage 2020

Origin Tulbagh



## In the Vineyard

The grapes are from selected vineyards throughout the Tulbagh Valley.

## In the Cellar

Grapes are fermented on the skins in stainless steel tanks and is pumped over every 4 hours. After pressing, the wine went through malolactic fermentation. A combination of French and American oak barrels was used for maturation for 12 months.

## Tasting Notes

A deep, vibrant ruby color with rich multi-layered plum and dark chocolate on the nose. This rich and full bodied wine leaves your palate with loads of fruit and robust flavours with soft tannins, and a full and lingering aftertaste.

## Chemical Analysis

Alc. : 14.9%vol  
TA : 5.9g/l

Res Sugar : 3.4g/l  
pH: 3.59