



FLATROCK CABERNET SAUVIGNON/SHIRAZ 2019

Cellar Master	Rolanie Lotz
Variety	84% Cabernet Sauvignon, 16% Shiraz
Origin	Paarl, Agter-Paarl
Soil Type	Shale and decomposed granite
Yield	Av. 8 tons per hectare
Wine Analysis	Alc 14%
	TA 6,0 g/l
	pH 3,5
	RS 3,2 g/l

VINIFICATION

Fermentation	Fermented in stainless steel tanks on the skins. Regular pump-overs were done. Malolactic fermentation took place in stainless steel tanks.
Barrel Maturation	300l French oak barrels A combination of third and fourth fill barrels was used. The wine was barrel matured for 16 months.

DESCRIPTION

From the only Cabernet Sauvignon block on the site, the wine has a wonderful combination of red and dark fruit. It shows subtle spice, which adds a different dimension to the flavour profile, and the grippy tannins give the wine added texture.

TASTING NOTE

Oozes big flavour with ripe strawberry and raspberry notes underpinned with black currant and a hint of black cloves. The tannins are grippy, giving the wine a wonderful texture. The wine is very long on the finish with raisiny notes on the finish.

FOOD PAIRING

This wine can be enjoyed with a pizza, burger, or any barbeque red meat.

AGING POTENTIAL

2-4 years

