



DIEMERSDAL

Matys Cabernet Sauvignon/Merlot 2016



Origin:	Western Cape; South Africa
Blend:	70% Cabernet Sauvignon, 30% Merlot
Analysis:	Alc: 13.90% Total Acid: 5.9 g/l RS: 2.0 g/l pH: 3.57
Terroir:	Slope: North-facing slopes Soil: Deep red Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 7-9 t/ha Trellising: 4 wire Perold Age of vines: 10-29 years Irrigation: Dry-land conditions

Oenology:

The components were harvested and vinified separately. Fermented in open fermenters for 5-7 days at 24-28°C. Punch-throughs were done every 4 hours and then pressed at 5°B. 100% MLF completed spontaneously in tanks and racked into barrels.

Maturation:

10 months in stainless steel tanks & wood maturation in older 225L French oak barrels.

Winemaker's notes:

The Matys Cabernet Sauvignon/Merlot is a popular, modern-style and easy drinking wine that shows aromas of red ripe berries and hints of dark chocolate. It has a medium-bodied feel on the palate with subtle tannins. Spicy undertones complete this well balanced, well defined, fun and fruity wine. This wine will partner any occasion.

Food suggestions:

An ideal wine for all barbeque dishes as well as roast pork and spicy chicken kebabs.

Awards:

2011 vintage: Double Gold – China Wine Awards '12
2011 vintage: Silver – Michelangelo International Wine Awards '12
2009 vintage: 4 Stars - John Platter Wine Guide'10