



THE RHINO RUN

CABERNET SAUVIGNON 2014

CELLARMASTER'S NOTES:	Rich plum and mint on the nose, followed by ripe blackcurrant, lead pencil and cigar box on the palate. Good oaking ensures a soft, toasty finish.
STYLE:	Medium bodied
CULTIVAR:	100% Cabernet Sauvignon
TONS PER HECTARE:	8 t/ha
AGE OF VINES:	16 years old
SOILS:	Well drained alluvial sandy soil; Karoo
TRELLISING:	4-Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers
HARVESTING:	Hand harvested at optimum ripeness.
VINIFICATION:	Minimal intervention in the natural process of vinification allow the grapes to express its unique characteristics and the soil of origin. Fermented on skins for 7 days followed by 3 months in 100% new French Oak staves.
ANALYSIS:	Alc: 13,36% R/S: 5g/l T/A: 6.5g/l pH: 3.5
MATURATION POTENTIAL:	2 -3 Years
CASE SIZE:	6 X 750ML
BOTTLE BARCODE:	6002 269 002 300
CASE BARCODE:	1600 226 9002 307

