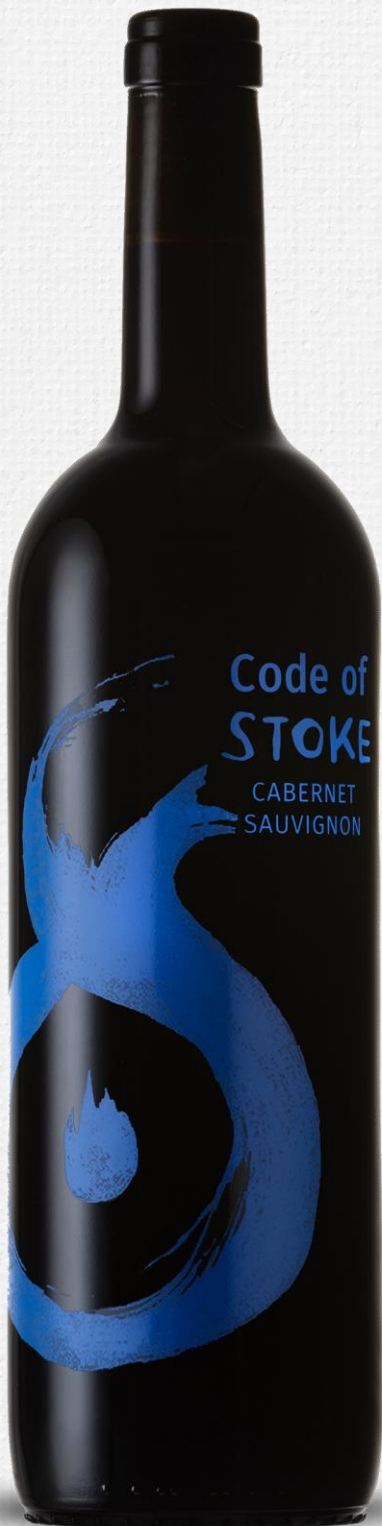


Code of **STOKE**



CABERNET SAUVIGNON

STYLE

This velvety wine delights with opulent dark berry fruit, complemented by whiffs of cigar box.

SERVING SUGGESTION

Serve with roast venison with redcurrant jelly for a true celebration.

AGEING POTENTIAL

Ready for immediate enjoyment and for the years to come.

VINEYARD INFORMATION

Appellation : Western Cape, South Africa
Age of vines : 19 years
Root stock : Ruggeri 140
Trellis System : Four wire extended Perold
Soil Type : Glenrosa Soil (Weathered Soil)
Irrigation : Micro irrigation

HARVEST INFORMATION

Type : hand- picked (early morning)
Yield : 8-10 tons
Date : April
Sugar : 24.5°B

VINIFICATION

After sorting, de-stemming and crushing, the grapes are being cold soaked for 24 hours and slow fermented at 24-26 °C to enhance flavours and colour.

CHEMICAL ANALYSIS

Alcohol: 13.77%
Residual Sugar: 7.0/l
Total Acid: 5.46g/l
pH: 3.56

LIVING A LIFE WITH **STOKE**