

A DIFFERENT
TAKE
ON WINE. **Tall
horse
WINES**



CABERNET SAUVIGNON 2019

SPECIES

100% Cabernet Sauvignon

VINTAGE

2019 was a good season with abundant winter rains, followed by long warm days, resulting in bright, concentrated fruit flavours.

HABITAT

Tracked from vineyard sites ranging from warmer Southern slopes basking in long hours of sunlight to cooler pockets of vines where African Ocean breezes ensure ultimate expression of cultivar and land. Hand harvested in late March at an average of 24°B.

GESTATION

Fermented on the skins for 7 days at 24 - 28°C with three aerations per day. After pressing, the young wine is matured on French oak staves for 3 months where malolactic fermentation is completed.

CHARACTER

Rich and ruby packed with plenty of dark forest berry aromas that slide to a smooth entry with rampant ripe blackcurrant and pastille flavours, beautifully integrated with savoury oak spice and a plush succulent finish.

FOR YOUR DRINKING PLEASURE

An honest red wine that is ready to drink now or within a year or two. Don't wait too long. Enjoy slightly chilled with your favourite juicy steak, roast or casserole. Also great with tomato based Italian food or full-flavoured hard cheese.

ANALYSIS

Alcohol 13.5 %
Residual Sugar 10.0 g/l
pH 3.5
Total Acidity 5.5 g/l

ENVIRONMENTAL INTELLIGENCE

Tall Horse lightweight glass project saves 120kg of Carbon for every 1000 bottles. And we recycle.