



## Pulpit Rock Reserve Cabernet Sauvignon 2014

main variety	Cabernet Sauvignon	vintage	2014
analysis	alc: 15.0   ph: 3.66   rs: 4.0   ta: 5.84   va: 0.49		
type	Red	producer	Pulpit Rock Winery
style	Sweet	winemaker	Riaan van der Spuy
taste	Fruity	wine of origin	Swartland
body	Full		

**tasting notes**  
Deep red color with very intense violet reflections. Aromas of ripe red fruits, chocolate and some vanilla with an elegant minerality. Mouth feel shows good volume and round, sweet, persistent tannins.

**blend information**  
100% Cabernet Sauvignon

**food suggestions**  
Most enjoyable with spicy pates, roast beef or lamb and matured cheeses.  
/Serving temperature: 18° C

**in the vineyard**  
Geographical location: Riebeekberg  
Vineyard: Trellised

**about the harvest**  
Manual harvesting of grapes.  
Yield: 8 tons/ hectare

**in the cellar**  
Fermentation occurred in stainless steel tanks at a controlled temperature (25° - 28° C) with two daily pump-overs extracting color and tannins. After natural malolactic fermentation completed the wine matured 14 to 16 months in French and American oak barrels.