



Brink Family Vineyards Cabernet Sauvignon 2016

main variety	Cabernet Sauvignon	vintage	2016
analysis	alc: 15.2 ph: 3.61 rs: 3.9 ta: 5.5 va: 0.58		
type	Red	producer	Pulpit Rock Winery
style	Dry	winemaker	Jaco van der Merwe
taste	Mineral	wine of origin	Swartland
body	Medium		

tasting notes

Deep red color with very intense herbaceous reflections. Aromas of ripe dark fruits with a vanilla and chocolate touch. Mouth feel shows good volume and round, velvety tannins.

blend information

100% Cabernet Sauvignon

food suggestions

Most enjoyable with spicy patés, roast beef or lamb.
Serving temperature: 18° C

in the vineyard

Geographical location: Riebeeckberg
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 malolactic fermentation is completed in barrel the wine mature another 12 months in French oak barrels.