



Falcon College Red, Cabernet Sauvignon 2013

Tasting notes

A medium to full bodied wine with typical Cab flavours of black current, brambly fruit, cigar box augmented by toasty oak. The wine has a lovely rich texture, soft ripe tannins and a long fruit driven finish.

The Vineyard and blend

Cabernet Sauvignon is harvested from a vineyard in the Bottelary region of Stellenbosch. We have blended 10% Swartland merlot from Kasteelsig vineyard and 4% shiraz sourced from out three partner vineyards.

Winemaking

This wine was made from ripe grapes picked to deliver a rich flavour. Cabernet fermented in tank on a blend of French oak staves, and then completed malolactic and maturation on staves; the wine was finished off with 10% Swartland Merlot and 4% shiraz, both of which were matured in a mixture of new and older oak barrels.

Ageing potential

This wine is good now, but will continue to improve over the coming 3-4 years.

Wine Analysis

Alcohol 13.95%
Residual Sugar 3.2g/l
Total Acid 5.6g/l
ph 3.5

Food Suggestions

Enjoy with a variety of meat dishes such as home-made lamb burgers, sticky roasted pork belly or braised lamb shanks.

Painted Wolf Wines is an advocate for the conservation of the highly endangered African Painted Wolf (African Wild Dogs) and the protection of the diminishing wild spaces of Africa, through its donations to The Endangered Wildlife trust www.ewt.org.za and Tusk in the UK www.tusk.org.

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