



D'ARIA

SIGNATURE RANGE



2023 Cabernet Sauvignon

WINE OF ORIGIN

CAPE TOWN/ DURBANVILLE

CULTIVARS

100% CABERNET SAUVIGNON

ANALYSIS

Alc.	RS	pH	TA
13%	3.1g/l	3.61	6.2g/l

VINTIFICATION

The Cabernet Sauvignon grapes were hand-harvested. The Components were fermented in stainless-steel tanks using pump overs as extraction method. The components are then barrel-aged in 10% new and older fill French oak barrels separately for ten months. The components are then racked from barrel and blended. The wine is blended to showcase the best each component has to offer.

Winemaker: Elizabeth Meyer

DESCRIPTION

This is a dry-style Cabernet Sauvignon. The varietal expression of black cherry, black current and raspberry is followed by baking spice, vanilla and smokey notes that are derived from oak, that adds to the complexity of the wine. This is a medium-bodied red wine.

FOOD

Perfect for any celebration. Pairs well with red meat dishes such as beef, lamb & game.



Handcrafted from start to finish, our wines are internationally acclaimed, with a focus on bringing together history, tradition, nature's bounty and the delicate craft of winemaking.

#ourheartbeatsdaria



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D'Aria Winery