

CABERNET SAUVIGNON 2023

GRAPE VARIETY: 100% CABERNET SAUVIGNON

ORIGIN: WELLINGTON, SOUTH AFRICA

DUKE

*The wine you come home to,
the companion you enjoy
with every occasion*

WINEMAKING

Grapes, from specially selected vineyards, were picked at optimum ripeness.

After de-stalking and crushing, the juice was fermented on the skins at 25°C, until it was dry.

Regular pump-overs during fermentation ensured optimal colour extraction.

The free-run portion was matured in oak barrels for 12 months.



Alcohol - 14.0%

FOOD PAIRINGS

beef steak / lamb / pepper-crusted tuna
mushroom-based sauces / aged Cheddar
cheese

The inviting plum-red colour is followed by top notes of blackberry, ripe prunes, tomato leaf, graphite dust and a touch of fresh herbs on the nose. Medium-bodied on the palate with fine, granular tannins adding excellent support to the plush fruit spectrum. Juicy and accessible, with good freshness and balance. Flavours of red cherry and roasted coffee bean linger on the dry, elegant finish.

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