



THIERRY & GUY *FAT bastard*

CABERNET SAUVIGNON 2013

The Fat Bastard Cabernet Sauvignon was made from carefully selected grapes with the aim to produce a wine with pure fruit character.

WINEMAKING

The grapes were harvested from various vineyards and fermented separately in open and close top fermenters. The tanks were mixed once daily via a short pump over and once fermentation was in full swing the tanks were punched down or pumped over through the skin cap three times a day to ensure optimal extraction of colour, aromatics and structure. The wine was fermented dry on the skins and pressed off and left on the lees through-out Malolactic fermentation. The wine was aged for 16 months on French and American oak.

WINEMAKERS COMMENTS

A deep ruby red wine with firm integrated tannins. Rich ripe fruit of black currant, blackberries with a hint of chocolate and vanilla on the nose and palate.

Region	Robertson
Winemakers	Jacques Roux
Alcohol	13,1%
Ph	3,59
Total Acidity	5,6
Residual Sugar	5,5
Oak Maturation	16 months
Cellaring Potential	3 - 5 Years
Serving Temperature	12° - 14°C

CERTIFICATIONS



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