

FAMILLE GILBERT & GAILLARD



TALES

CABERNET SAUVIGNON

2020

SWARTLAND / SOUTH AFRICA



VARIETAL RANGE

100% Cabernet-Sauvignon

WINEMAKING

The clusters of grapes are harvested by hand then destemmed. Short, infrequent pumping over during fermentation allows tannins and colour to be extracted gently. Alcoholic fermentation starts spontaneously through wild ferments. Vatting lasts for one to two weeks then the wine is run off and devatted. It is then racked and sulphites are added once malolactic fermentation is complete.

SOIL TYPE

Sandy-clay

TASTING NOTES

"Brilliant ruby. The nose delivers notes of strawberry and cherry. A fruity palate gifted with silky tannins make this an enjoyable food-friendly wine".

FOOD PAIRINGS

Grilled lamb or beef or meats in a sauce.



Serve at 16°C

75cl – 13.5% ABV