



## CABERNET SAUVIGNON RESERVE 2022

These iconic Rooiberg wines have been elegantly crafted and matured in French barrels, first and second fill, with extreme dedication and no expense spared. A multi-award winning range that provides the essence of what our craft entails. Dedicated to showcase the winemakers philosophy and portray our terroir.

### BLEND INFORMATION:

100 % Cabernet Sauvignon

### TASTING NOTES:

This flagship wine of our Reserve Selection is a rich intense wine with a beautiful deep ruby colour. Careful maturation in French oak for 18 months ensures a dimension of discreet dark chocolate and coffee richness of the palate.

### FOOD SUGGESTIONS:

This is really a wine for red meat, especially beef and lamb, but much less for game. Strong cheeses like mature Cheddar, Roquefort and Gorgonzola

### TECHNICAL ANALYSIS:

Alcohol: 13.93% Vol  
pH: 3.67  
RS: 3.2 g/l  
TA: 5.8 g/l

### BARCODES:

Bottle 6002886002011  
Carton 6002886002066



**ROOIBERG  
WINERY** EST.  
1964

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