



BAYEDE![™]

Royal Signature Wines & Spirits

THE PRINCE CABERNET SAUVIGNON 2021

Technical Analysis

Main Variety:	Cabernet Sauvignon
Alcohol:	14.0 % vol
PH:	3.64
RS:	4.8 g/l
TA:	5.6 g/l
Appellation:	Western Cape

Characteristics

Type:	Red
Style:	Dry

Tasting Notes:

Rich ruby red colour with delight full cherry overtones. Ripe fruit on the palate with a powerful finish and well-integrated slightly wooded oak tannins.

Blend Information:

Cabernet Sauvignon 100%

Food Suggestions:

This wine can be enjoyed on its own, or with red meat and rich curries.

In the Vineyard

Soil type:	Bush Vines. Decomposed Granite and Oak leaf
Irrigation:	Dry land irrigation

About the Harvest:

Wine grapes harvested at 24 degrees Balling.

In the Cellar:

Fermented on skins in stainless steel tanks at 22 – 26 ° C for 7 – 12 days.
Pressed and raked. Malolactic fermentation in stainless steel tanks.
Wood maturation for 8 months with new French Oak.

Accolades:

Michelangelo 2022 Gold Medal; Veritas 2021 Bronze Medal
Platter 3*

