



WELTEVREDE
HERITAGE WINES
—since 1912—

WELTEVREDE 1912 CABERNET SAUVIGNON 2014



VITICULTURE AND WINEMAKING

Small production of carefully selected grapes. Traditional winemaking style with a combination of punchdowns and pump-overs. French oak matured for 12 months.

THE STORY

Passing the 100 year history mark of family winemaking at Weltevrede we took time to reflect what exactly it is that makes this patch of land so special. We realized that the Weltevrede terroir equation includes more than our ancient geology and specific climate, it also includes those people who have lived here and worked this land for more than a century. We honour these people, their hard work and values, their dreams and passions and preferences.

TASTING NOTES

A deep purple colour. On the nose you get an intense mixture of berries and pepper. The palate reveals Blue-and Blackberries, pomegranate and white pepper with a long smokey finish.

AGING POTENTIAL

You can keep this wine for 10 years

ANALYSIS

Alc 13%,
RS 3.0 g/l,
TS 7.2 g/l

FOOD TO MATCH

Rosemary Lamb Chops,
Leg of Lamb or Mature Fillet