



JOHN B CAB/TINTA 2021

VITICULTURE

The Cabernet Sauvignon vines were established in 1998 and 1999 and the Tinta Barocca in 1975 and 2006. These vineyards are trellised and under micro-irrigation. The general soil type is calcareous.

WINEMAKING

The grapes are picked at optimum ripeness at about 25 °Balling (Brix). After destemming and slight crushing, the mash goes into stainless steel tanks for fermentation on the skins. Cold-soaking is done for two days or until the fermentation starts naturally, after which cultivated wine yeast is immediately inoculated. During fermentation, the temperature is controlled at 25 - 28 °Celsius and the cap is soaked every 2 - 3 hours using pump-overs and the delastage process twice a day. When dry, French oak is introduced to the wine in the form of staves in stainless steel tanks for malolactic fermentation and maturation for at least six months.

THE WINEMAKER'S COMMENTS

This is a blend of 56% Cabernet Sauvignon and 44% Tinta Barocca. The wine is laden with attractive berry fruit flavors on the nose, which carries through well on the palate with a hint of spiciness. It is smooth and well-balanced, with a touch of toastiness and a lingering aftertaste.

FOOD PAIRING AND SERVING SUGGESTION

The ideal match for red meats, pizzas, and pasta.
Ideal for outdoor picnics!
Serve at room temperature (18°C) or slightly chilled.

WINE ANALYSIS

Residual Sugar: 3.6 g/l • Alcohol: 13.06% • Acidity: 5.6 g/l • PH: 3.46 • VA: 0.65 g/l
Total Extract: 32.7 g/l • Total SO²: 89 mg/l • Free SO²: 20 mg/l

PACKAGING DETAILS

Bottle volume: 3L • Case size: 4 x 3L • Pallet size: 60x4x3L
• Case weight: 13 kg

