

Freedom Walk Cape Blend Non Vintage

A ruby red, fruity, easy-drinking wine with a touch of cinnamon on the nose. A delicious blend, with silky tannins on the palate and a smooth complex aftertaste. Being an easy-drinking wine makes this a very versatile food partner.

Viticulture

Origin:	Western Cape (Paarl) region
Soil type:	Sandy soils, typical of the Table Mountain Sandstone
Harvesting time:	March 2013
Yield:	Average of 8 tons / ha

Vinification

Balling: 23° B at harvest

Fermentation : Fermented in stainless steel tanks on the skins

Oaking: 225l third fill French oak barrels used

Aging: Matured in French oak barrels for 24 months

Blend: Cabernet Sauvignon - 50%
Pinotage - 45%
Shiraz - 5%

Technical Analysis

Alcohol	14.32 %
Total acidity	5.6 g/l
pH	3.56
Residual sugar	2.8 g/l

