

THIERRY & GUY



# FAT *bastard*

## CABERNET SAUVIGNON

THIS CABERNET SAUVIGNON WAS MADE FROM SPECIALLY SELECTED GRAPES FROM THE ULTRA-RIPE HARVEST. FROM THE START, OUR AIM WAS TO PRODUCE A CABERNET SAUVIGNON WITH INTENSE FRUIT FLAVOUR AND REAL CHARACTER UTILISING QUALITY GRAPES. ALL FRUIT WAS HAND HARVESTED AT OPTIMUM RIPENESS AND GENTLY PRESSED TO RETAIN AROMA AND FLAVOUR. THE WINE WAS AGED IN SMALL OAK BARRELS, WHICH ADDED GREATER WEIGHT AND COMPLEXITY. THIS WINE'S INTENSE AROMAS OF BLACKCURRANT AND BRAMBLY WILD FRUIT LEAD PROMISINGLY TO RICH FLAVOURS OF RIPE CASSIS AND CHOCOLATE WITH A HINT OF EARTHINESS. BALANCED TANNINS AND ACIDITY ENSURE A WELL-DEFINED STRUCTURE AND ELEGANT FINISH.

VINTAGE	2010
VOLUME	750ml
WINEMAKER	Jacques Roux
ALC	14%
TA	6.36
pH	3.5
RS	7.2
OAK MATURATION	27 months
CELLARING POTENTIAL	5 - 7 years
SERVING TEMP	8° - 10°C
ALLERGENS	Contains Sulphites, Egg

### CERTIFICATIONS



*Remarkably full bodied*

1 Constitution Road PO Box 37 Robertson 6705 South Africa  
Tel +27 (0) 23 626 8817 Tel +27 (0) 23 626 3059 Fax +27 (0) 23 626 6807  
[www.RobertsonWinery.co.za](http://www.RobertsonWinery.co.za)

