



**PRODUCT INFORMATION**

<b>Name</b>	BVS Cabriolet
<b>Range</b>	Blaauwklippen Vineyard Selection
<b>Variety</b>	Blend; Cabernet Sauvignon (81%), Petit Verdot (13 %), and Merlot (6%)
<b>Vintage</b>	2003
<b>Volume</b>	750 ml
<b>Bottle Type</b>	726 Claret Dark Green
<b>Country of Origin</b>	South Africa
<b>Wine of Origin</b>	Coastal Region
<b>Barcode</b>	600 1742 999 540
<b>Character</b>	A bold entry to the palate with prominent flavours of mint, cherry and prune, leaving an undeniable impression of quality and character.
<b>Suggested Food</b>	Variety of red meats, duck breast, stuffed turkey, Springbok, ostrich, matured cheese or meaty pasta dishes.
<b>Drinking Temperature</b>	18 – 20 C
<b>Preparation of Wine</b>	<b>Fermentation:</b> inoculated with yeast. Fermented 2 weeks. <b>Cold soak:</b> 2 days before fermentation. <b>Skin contact:</b> 14 days maceration after fermentation. <b>Maturation:</b> 16 months in 225 litre barrels.
<b>Shelf Life</b>	Enjoy immediately or within 5 – 10 years.
<b>Alcohol Volume</b>	14 %
<b>Residual Sugar, g/l</b>	1.9
<b>Total Acidity, g/l</b>	6.4
<b>PH</b>	3.48