

Big Face



CABERNET SAUVIGNON 2007

GRAPE VARIETY

Cabernet Sauvignon

FERMENTATION

Fermented in stainless steel tanks.

METHOD

Grapes hand picked and pressed at sugar level 25o B.

ALCOHOL %

13%

WOOD AGING

Barrel matured for 12 months in small French Oak barrels.

TASTING NOTES

A deep dark red wine that has depth, balance and smooth tannins with a blackcurrant, fruit, vanilla and chocolate character.



Ernco Wine Group