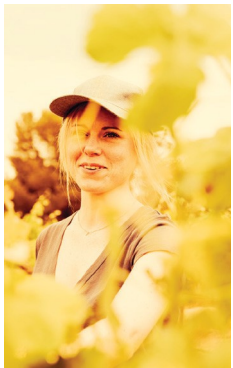




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# Little Things

## CABERNET SAUVIGNON

### VINTAGE CONDITIONS

During the ripening period from the end of January and through into March, the weather at our vineyards was warm and dry. These ideal conditions, along with world's best irrigation techniques, allowed the vines to flourish and finish ripening the Cabernet Sauvignon grapes with delicious richness and intensity.

### TERROIR/SITE

Sandy soils of varying depth over limestone require careful water management as they readily dry out during the summer months. Supplementary irrigation strategies and canopy management are adapted to suit each individual site in order to provide a good balance of light and shade in the canopy and hence maximise fruit quality.

### WINEMAKING/VITICULTURE

Fermentation was carried out under warm temperature conditions for a period of 6 days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

### TASTING COMMENT

Maroon with bright purple hues. This Classic Cabernet Sauvignon aromas of blackcurrant, leafiness and sweet jubes with dusty spice notes. Classic Cabernet Sauvignon aromas of blackcurrant, leafiness and sweet jubes with dusty spice notes.

### LITTLE DETAILS

Alc/Vol: 13.5%  
pH: 3.63  
Total Acidity: 5.9 g/l  
Vegan Friendly



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