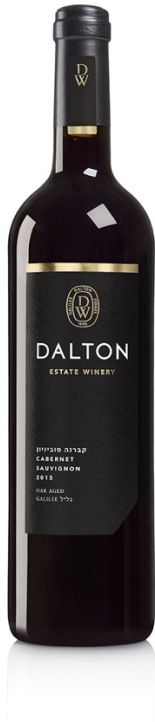


DALTON



WINERY



Cabernet Sauvignon

Dalton wines share a common place and culture. Brought to you by the people of Dalton Winery, each of these wines was created with the utmost respect for our vineyards and the natural flavor of their fruits. We strive for sustainability throughout our vineyards, and minimize intervention during the entire winemaking processes, ensuring that the wine you taste is fruity and soft, as should be. After all, wine is all about pleasure. Make this moment yours. *Pause for pleasure.*

WINEMAKING

The grapes were selectively picked in late September and early October. During fermentation, the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the gentlest way possible. The wine was pressed out before completing fermentation, and the free run wine was separated and used to make this wine. Malolactic fermentation was encouraged and when completed the wine was racked into 2nd use French and American oak barrels for about 10 months.

Once the aging was complete, each barrel was individually tasted for quality and the final blend was made.

TASTING NOTES

This Cabernet Sauvignon is a dark, rich and well-balanced wine, showing characteristic forest fruit qualities such as currants, berries and mint, which are complemented very well with subtle vanilla flavours from the oak.

SERVING SUGGESTIONS

This wine goes particularly well with grilled meats, steak, hamburgers and roast chicken.

SUGGESTED SERVING TEMP.

18-20° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly