

# Kontras

**DEF. ENG: CONTRAST** [cɔn'trast]

A lost dream from the outskirts of the Black Forest in Germany – a fateful meeting in Australia and two passionate winemakers wanting to produce handmade wines. Kontras is the canvas, Stellenbosch is the origin and each unique edition tells a new story.

**CABERNET SAUVIGNON 2017 EDITION #1**



**Character:**

Simonsberg-Stellenbosch Cabernet is amongst some of the most prestigious South African wines. In the glass the wine shows a dark red color with violet reflexes. On the nose clear

aromas of black currents and cassis, while on the second nose notes of fresh mint, eucalyptus, tobacco and pepper join in. Compact and spicy, with an unexpected finesse. On the palate there is the slight sweetness of ripe, dark plums and black currents with a beautiful length on the aftertaste. This wine has power, but does not overpower. It's a pure Cabernet Sauvignon that a purist will treasure, from a special area in Stellenbosch.

**Production:**

Hand-picked, Simonsberg-Stellenbosch, 50% whole berries during fermentation, aged for 17 months in 225L French oak barrels

**Serving Recommendation:**

Drinking temperature 16-18! C in a big Bordeaux-Glass  
Ageing potential ! 2030

**What to enjoy with this vintage:**

This wine pairs very well with all kinds of meat with a recommended medium to rare preparation and can even take you through to your dark chocolate dessert.

Vineyard: Simonsberg-Stellenbosch  
Variety: 100% Cabernet Sauvignon  
Alcohol: 15,0 vol%  
Residual sugar: 1,5 g/L  
Acidity: 5,1 g/L

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