



SAYANG

FOR TRUE WINE LOVERS

At Sayang, **we believe as much in people as in good wine.** Therefore we look less at origin but more at the values people and wines carry from inside. It's only together we make a good blend, terroir – premium fruit - winemakers – and wine lovers from around the world. Share Sayang wines with your partner, family, friends and colleagues. Select the best suited wine for the occasion from the ranges we have carefully created. Visit our website and follow us on our social media pages.

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|----------------|------------------------------------|---|-----------------------------------|
| wine | Sayang Block 88 Cabernet Sauvignon | terroir | chalk and clay |
| country | France | blend | 85% Cabernet Sauvignon, 15% Syrah |
| region | Languedoc-Roussillon | wood | 70% aged on oak |
| AOC | Pays d'Oc IGP Cabernet Sauvignon | <i>Quality guarantee</i> BLOCK 88 WINEMAKER'S SEAL OF EXCELLENCE | |

:: INTRODUCTION

This Block 88 Cabernet Sauvignon underlines the elegant Sayang style of balanced wood integration. We wanted to enhance finesse, rather than show off with a mere blockbuster. The stylish fruit and spice characters offer an inviting and full bodied wine with a long finish. Discover this wine with hearty flavourful starters, all kinds of meat, stews, matured cheese, game and grilled or refined sauced meat recipes. Serve at 18°C. Cellar up to maximum 5-6 years.

:: WHAT EYES SEE

Deep garnet-red.

:: WHAT NOSES SMELL

Complex and intense nose with blackcurrant, blond tobacco, wide liquorish, black pepper, slightly toasted and vanilla flavoured.

:: WHAT MOUTHS TASTE

Warm attack on the palate with good and soft tannins.

:: WHAT STAYS BEHIND OR COMES BACK AT THE END

Broad, unctuous, fruity, spicy and toasty finish.

:: WHAT WINEMAKERS DID

Traditional maceration with 'delestage' and total immersion of the cap at the end. Clearing - racking before malolactic fermentation. Micro oxygenation ageing for Syrah and 15% of Cabernet Sauvignon in tank. Ageing with French oak and micro oxygenation for 70% Cabernet Sauvignon

:: WHAT FREAKS LIKE TO KNOW

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|---------------|-------------|---------------------|----------|
| 2013 vintage: | alc: 13%vol | acidity: 0.51 | sugar: 2 |
| | ph: 3.6 | total acidity: 3.27 | |

:: WHAT YOU SHOULD CHECK OUT

Our website containing these fine sections: food matcher, where available, awards, news, events.

www.sayangwines.com

