

# FOUR PAWS

Huja 2014

Wine of Origin: Western Cape

## Tasting notes

Cherry, dark chocolate and cedarwood. Smooth, balanced tannins.

## Vineyard

Blend: Cabernet Sauvignon (47%), Cinsault (23%), Merlot (17%), Grenache (13%).

A blend of fruit farmed in the warm climate of Franschhoek and the cooler high-altitude climate of Piekenierskloof. Cabernet provides structure and intensity, balanced by more subtle profiles of the Cinsault, Merlot and Grenache.

Average yield: <5 tonnes per ha

## Winemaking

Each cultivar was hand-picked, sorted, de-stemmed, crushed and fermented on skins. Punch downs x2 per day. Extended maceration for average 21 days. Maturation: French oak barrels, 2<sup>nd</sup>/3<sup>rd</sup> fill, 14 months  
Vegan friendly

## Technical Analysis

R/s: 2.9 g/l  
Free SO<sub>2</sub>: 5 mg/l  
Total SO<sub>2</sub>: 23 mg/l  
TA: 5.3 g/l  
pH: 3.75  
Alc: 15%

## About Four Paws

Four Paws Wines has been producing honest, hand-crafted wines since 2004. In 2023 we partnered with The Selati Wilderness Foundation to support their work in cheetah conservation. To find out more, head to [fourpawswines.com](https://fourpawswines.com).

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