



## RED WOLF



# BAYEDE

## THE PRINCE CABERNET SAUVIGNON

### VINTAGE

2023

### VARIETAL

Cabernet Sauvignon

### ORIGIN

Western Cape

### COUNTRY

South Africa

### WINE MAKING NOTES

Bush Vines. Decomposed Granite and Oak leaf Dry land irrigation. Fermented on skins in stainless steel tanks at 22 – 26 °C for 7 – 12 days. Pressed and racked. Malolactic fermentation in stainless steel tanks. Wood maturation for 8 months with new French oak.

### TASTING NOTES

Rich ruby red color with delight full cherry overtones. Ripe fruit on the palate with a powerful finish and well-integrated slightly woodedy oak tannins.

### FOOD PAIRING

This wine can be enjoyed on its own, or with red meat and rich curries.

### AGING RECOMMENDATIONS

Drink within 5-10 years after vintage.

### ANALYSIS

Alcohol: 14%

TA: 5.6 g/l

RS: 4.8 g/l

pH: 3.64

### ABOUT THE WINERY

Bayede! Bayede means “Hail to the King” in Zulu and it is the only wine brand owned by the Zulu nation. As with the rich Zulu history of successive kings, the Bayede! Royal brand endures beyond generations. The brand is a living legacy, a tangible product reflecting royalty, culture, and history.

Bayede provides employment to women in the community who did not have the opportunity to obtain education, but who are masters in the Zulu tradition of beading. These beads proudly adorn the Bayede “Prince” and reserve wines.

Bayede! is based on the purpose of providing employment opportunities, not only providing sustainable jobs but also empowering people through skills transfer and capacity building. A range of diversified products are developed, using labor mainly from local communities and established community projects in essence to battle unemployment in South Africa.

### WEBSITE

[Bayede.co.za](http://Bayede.co.za)

### RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

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