

Cabernet Sauvignon

If keeping it light is your idea of a perfect meal then Cabernet Sauvignon will serve as the best accompanying flavour to a great dining experience. The wine perfectly teams with red meat and grilled steak to bring out the succulent flavours in the meat and leave your taste buds amply satiated.

Cabernet Sauvignon, known as the king of red wine, originated from the Bordeaux region and has a loyal following among red wine enthusiasts. Like any other wine, the Cabernet Sauvignon too holds surprises in store with every period the wine graduates through. Since the Cabernet Sauvignon develops wonderfully in a bottle, most wine enthusiasts prefer to keep their wine stored and use them intermittently to accompany a particular type of meal.

Of deep red colour and premium taste, a typical Cabernet Sauvignon wine smells like black currant with a hint of bell pepper. Cabernet Sauvignon can be both warm and rich or smooth and mild with flavour profiles like blackberry, blueberry, warm spice, vanilla, leather aromas, cherry and plum. Often referred to affectionately as 'cabs' by red wine admirers, this wine can be characterised by rich fruit flavours and ranges from medium-bodied to full bodied.

For those who have a special preference for red wine and swear by their 'cabs', Cabernets can also be enjoyed in various other aromas including eucalyptus, tobacco, mint and black currant. Sink in to the best and the most enjoyable meal of the day with Cabernet Sauvignon going with some interesting food combinations of strong-flavoured cheese, lamb chops, filet mignon and flavourful pastas.

The Cabernet Sauvignon as a bold and assertive red wine has a particular penchant for oak containers, aging in which the wine develops a woody aroma and a distinct vanilla flavour. The Cabernet Sauvignon opens up varieties of food pairings as it mellows with age and adds to richness of its essence. Team it right and the Cabernet Sauvignon will never fail to create a feast of an occasion.