



# Terroir Cellars

2019 CABERNET SAUVIGNON

GLUTEN  
FREE

## WINEMAKER NOTES

Our newest Terroir Cellars took us to South Africa. Along with being champions in sustainability, growers produce grapes in the “Cape Floral Kingdom,” a UNESCO biodiversity site. This Cabernet Sauvignon displays dark and red fruits, like blueberry, blackberry and black currant. This 2019 already shows signs of maturity through the vanilla, oak, tobacco and leather notes. This wine is a diamond in the rough that will keep shining for years. The structure and tannins of Cabernet Sauvignon peak in the mid-palate and linger in the finish.

## VARIETALS

100% Cabernet Sauvignon

## APPELLATION

Wellington, South Africa



## RELEASED

July 2021

## SERVE

Room temp

## AGING

5 years

## ALCOHOL

13.5%



## FUN FACT

“The Seal” is a certification of sustainability in South Africa. Over 95% of the wine industry follows sustainable winegrowing and winemaking principles within the nation’s borders.

## PAIRINGS

Meat lasagna | Paella | Pork chops | Chicken | Quiche | Cheddar | Swiss

## About the Brand

Ter-roir /ter'wâr/ noun  
The complete natural environment in which a wine is produced.



5  
SERVINGS

15M  
PREP

20M  
COOK TIME

TRY WITH  
DRY REDS

## Shawarma Lamb Meatballs

### INGREDIENTS

- 1 pound ground lamb
- 1 egg yolk
- 3 1/2 teaspoons McCormick Gourmet™ Organic Shawarma, divided
- 1/4 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
- 1 tablespoon chopped fresh parsley
- 1/2 teaspoon sicilian sea salt
- 1 cup plain Greek yogurt
- 1 large seedless cucumber, grated
- 1 tablespoon fresh lemon juice
- Pita bread, optional
- Sliced red onion, optional
- Chopped fresh parsley, optional

### DIRECTIONS

Preheat oven to 375°F. Mix lamb, egg yolk, 3 teaspoons of the Shawarma Seasoning, parsley, salt, and pepper in medium bowl. Shape into 1 1/2-inch meatballs (about 15). Arrange on shallow baking pan sprayed with no stick cooking spray.

Bake 20 minutes or until lightly browned and cooked through.

Meanwhile, mix yogurt, grated cucumber, lemon juice and remaining 1/2 teaspoon Seasoning in medium bowl. Cover and refrigerate until ready to serve.

Serve meatballs with tzatziki sauce on pita bread, if desired. Garnish with red onions and parsley, if desired.