



BLEND COMPOSITION

100% Cabernet Sauvignon

ORIGIN

W.O. Stellenbosch

IN THE VINEYARD

The Grapes were picked from block 6B which rests 200m above sea level on a predominantly Tukulu based soil with excellent structure and water retaining ability. Vigorous hardy vines deal well with the strong winds and produce beautiful quality grapes with compact bunches and small berries with thick skins. This was the last block picked during the 2016 harvest.

IN THE CELLAR

The grapes were stored overnight in the cold room before being hand sorted and destemmed. The whole berries were cold soaked for 5 days before being inoculated. Fermentation lasted 15 days between 18 – 25°C in stainless steel tanks. A carefully planned pump over and delestage schedule ensured good aromatic extraction. The wine was subsequently subjected to a two-week post fermentation skin maceration where malolactic fermentation took place. After being pressed off the skins the wine is left to mature in a combination of 225L and 300L French oak barrels for 17months. 30% New French oak was used along with 70% older French oak barrels. We fine the wine with bentonite which means our wine is vegan friendly.

TASTING NOTES

A core of rich blackcurrants, black plum, with a savoury overlay, meat extract and mixed spice. The velvety character is a result of generous oak maturation resulting in finely textured tannins and a long-lasting finish. Complex and layered. Drink now and up to 2026.

WINE ANALYSIS

Alcohol: 14.48 %
Total Acidity: 5.6 g/l

pH: 3.59
Residual Sugar: 3.6g/l