



BASTIAAN BLEND | 2018

Our Bastiaan Blend is a Bordeaux style blend, influenced by the terroir of Stellenbosch, Helderberg region. All the grapes that are used in our blend originates from warm tropical Stellenbosch weather. We use a harmony of Cabernet Sauvignon (46%), Merlot (39%) and Petit Verdot (15%) grapes that makes up our Webersburg blend. You will notice we only use three out of the total of five varietals of a normal Bordeaux to produce our unique style of blend. The blend expresses a true reflection of the quality of our Stellenbosch vineyards. The predominant soil types in this region comprises of decomposed shale but also contain decomposed granite in certain areas that adds earthiness and minerality to our wines. The annual rainfall in Stellenbosch is around 673mm per annum. Webersburg blend is the perfect wine to enjoy with foods such as oxtail, beef stews, cooked lamb shank and will compliment many other dishes.

Origin of wine | Stellenbosch

Soil Type | Decomposed Shale & Granite

Harvest stats | Grapes harvested between 24.5°B to 25°B by hand

Production | 12 000 Bottles

ALC 14% | RS 3.5g/l | TA 5.4g/l | PH 3.49



Vinification | Handpicked into lug boxes followed by berry sorting preceded by destemming and gentle crushing directly into open top fermenters and underwent a series of gentle punch downs, 3-4 times per day.

Winemaking | All the Vinification are done separately, so that the varieties develop their own characteristics individually. Only prior to bottling are they all blended to produce this elegantly smooth Bordeaux style blend.

Maturation | A selection of French Oak Barrels were chosen for their complexity, aromatics and fruit compatibility. This wine spent 24 months in 300 litre French Oak barrels of which 70% was new the rest were divided into 2nd and 3rd Fill French Oak Barrels.

Bottle Maturation | 1 - 2 years before release

Vintage Summary | The 2018 vintage produced small grape berries due to the drought that resulted in intense colour with soft, well integrated tannins and exceptional quality. The wine is a ripe fruit driven vintage and can be enjoyed now or aged for later enjoyment.

Tasting Note | Ruby garnet in colour. The wine shows nuances of tea-leaf and mint on a spicy nose. Palate is medium and smooth with a leathery note followed through onto a juicy red berry finish. The wine is well developed, but still youthful and very elegant. The finish is juicy and smooth with lingering flavours red berry bliss. Soft and linear tannin structure with fine oak nuances towards a bold vibrant finish. A true expression of our exceptional Helderberg Cabernet Sauvignon and Webersburg Heritage.