



CABERNET SAUVIGNON | 2017

Our 100% Cabernet Sauvignon comes from Webersburg, on top of the beautiful scenic slopes of the Helderberg Mountain. We are renowned for our world class Terroir influenced by rich soil types, cool sea-breezes, and protection from the harsh South easterly winds. The predominant soil types being decomposed shale, allows for the complex structure in this wine and adds a unique terroir driven minerality. The annual rainfall in the region is around 650mm per annum. Harvest of the Cabernet Sauvignon normally starts at the beginning of March each year and can last up until April. This is all weather dependant as we only pick the grapes when the Balling levels are satisfactory.

Origin of wine | Stellenbosch

Soil Type | Decomposed Shale

Harvest stats | Grapes harvested between 24.0°B to 24.5°B by hand

Production | 20 000 Bottles

ALC 14% | **RS** 2.9g/l | **TA** 5.2g/l | **PH** 3.63



Vinification | Handpicked into lug boxes followed by berry sorting preceded by destemming and gentle crushing directly into stainless steel open top fermentation tanks. The wine underwent a series of gentle punch downs 3-4 times per day.

Maturation | A selection of French Oak Barrels were chosen for their complexity, aromatics and fruit compatibility. This wine spent 22 months in 300 litre French Oak barrels of which 75% was new the rest were divided into 2nd and 3rd Fill French Oak Barrels

Bottle Maturation | 1-2 years before release

Vintage Summary | The 2017 vintage is bold and elegant and has a good aging ability. The quality of the grape berries were exceptional as the sugars and juice was well balanced due to the dry vintage, to produce this smooth and elegant attractive wine.

Tasting Note | Deep ruby garnet in colour. The wine has a spicy nose with ripe red berry fruit. Medium palate with leather and red fruit spice and a rhubarb tartness through onto the finish. Layered and refined describes this smooth and elegant vintage.