

Cabernet Sauvignon

2018

Analysis:

14.81 %

3.67

Origin:	Wine of origin Stellenbosch
Wards:	Jonkershoek, Firgrove, Raithby, Simonsberg, Helderberg
Blend:	100% Cabernet Sauvignon
Maturation:	24 months in French oak barrels. 30 % new oak.
Viticulture:	The fruit for this wine is sourced from selected vineyards sites within Stellenbosch. The conscientiously considered mixture of cool gravelly slopes facing False Bay and rich red granitic soils around Stellenbosch ensure a beautiful balance of aromas and flavours in the final wine.
Winemaking:	Once harvested, the grapes are bunch sorted and pumped into open-top fermenters. Here, Christo and the winemaking team vinify each vineyard block separately, allowing the characteristics and flavours of each block to develop. After a year of ageing, the final blend is made, and the wine spends a further year in oak before release. The result is a Cabernet Sauvignon that brims with complexity thanks to the blended fruit from diverse terroir. It can be enjoyed young or will benefit beautifully from cellaring.
Tasting Notes:	Aromas of cherries, plumbs and cassis are well integrated with undertones of wild herbs and lead pencil shavings. Granular tannins create grip and freshness on the structured palate and follow through to a ong lingering finish with juicy soft fruit. A classic Stellenbosch Cabernet.

5.8 g/l

1.6 g/l (Dry)

Accolades:

- Tim Atkin 94
- John Platter 4 ½ Stars
- Michelangelo Gold

