



Cabernet Sauvignon 2018

Wine of Origin:
Coastal region

Viticulture:

The grapes for this wine were sourced from selected parcels of fruit from across the Western Cape. 2018 was yet again a very dry season and a relatively warm winter. This posed a few problems that the winemaking team had to manage carefully in the winery and at blending. All in all though the grapes were very healthy at harvest and had a good concentration of flavours at harvest.

Vinification:

All grapes were harvested early in the morning. Half of the wine was fermented in traditional open fermenters and the other half in stainless steel tanks. We used a combination of "punch downs" and "pump overs" and introduced a lot of oxygen into the fermenting wine. Tannins were extracted at the beginning of fermentation and finished with gentle and short "pump overs" not to over extract the wine. Gravity was used to separate the wine from the skins after fermentation and went through malolactic fermentation in stainless steel tanks. The wine was aged in 300l French oak barrels for 12 months.

Winemaker's Note:

This Cabernet show lots of red fruit and crushed herbs on the bouquet. The palate follows with ripe cranberries and just enough tannin to give the typical Cabernet "backbone". The juicy mid-palate leaves the mouthwatering for another sip. A fun wine to be enjoyed on its own or with friends over a great meal!

