



Cabernet Sauvignon

2014

Origin: Stellenbosch

Wards: Jonkershoek, Firgrove, Raithby.

Blend: 100% Cabernet Sauvignon

Maturation: 20 months in French oak barrels. 15 % new oak.

Viticulture: The grapes are selected from a variety of sites within Stellenbosch including

Raithby, Firgrove and Jonkershoek Valley. In essence it is a blend of Stellenbosch Cabernets showing the variety of terroirs to be found.

Winemaking: Five days fermentation in open tanks with temperature control and regular

manual punch-downs and pump-overs. The malolactic fermentation occurred in lined concrete tanks after which the wine was transferred to 225L barrels

Tasting Notes: The bouquet shows ripe cherries, fresh plums and an array of red and black

fruits. Hints of vanilla, pencil shavings and cedar round out the fruit. Soft, smooth tannins are balanced on the palate by a firm structure and juicy,

lingering finish. An elegant and approachable Cabernet Sauvignon. Maturation

potential 4-8 years.

Analysis: 14.36 % 3.72 6.2 g/l 1.5 g/l (Dry)

Accolades:

• John Platter - 4 stars

