

Cabernet Sauvignon

2010

Origin:	Stellenbosch
Wards:	Jonkershoek, Firgrove, Raithby
Blend:	100% Cabernet Sauvignon
Maturation:	24 month in French oak barrels. 30 % new oak.
Viticulture:	The grapes are selected from a variety of sites within Stellenbosch, ranging from the sandy gravel soils in the Firgrove and Raithby ward to the decomposed granite soils from the 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.
Tasting Notes:	The bouquet shows forthcoming ripe cherry and fresh plums. Hints of vanilla and cedar balance out the fruit. Soft, smooth and velvety tannins are balanced on the palate by a firm structure and lingering, succulent finish. Maturation potential 4-6 years.
Analysis:	14.40 % 3.71 5.8 g/l 2.0 g/l (Dry)

Accolades:

- John Platter 4 stars
- Selected Top 100 Wines

ABERNET SAUVIGNON

2013

• Tim Atkin, 93

