



Cabernet Sauvignon

2011

Origin: Stellenbosch

Wards: Jonkershoek, Firgrove, Raithby.

Blend: 100% Cabernet Sauvignon

Maturation: 24 months 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 wards to the

essence it is a blend of Stellenbosch Cabernets showing the variety of

decomposed granite soils of the Jonkershoek valley and Bottelary wards. In

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 forthcoming ripe cherries, fresh plums and mint. Hints of

vanilla and cedar balance out the fruit. Soft, smooth tannins are balanced on the palate by a firm structure and juicy, succulent, long finish. Maturation

potential 4-6 years.

Accolades:

John Platter – 4 stars

Tim Atkin Report: 93

Christian Eedes Top 10

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4 Stars

Analysis: 14.9 % 3.7 6.2 g/l 1.7 g/l (Dry)

