



Cabernet Sauvignon

2013

Origin: Stellenbosch

Wards: Simonsberg, Firgrove, Raithby.

Blend: 100% Cabernet Sauvignon

Maturation: 22 months in French oak barrels. 15 % 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

decomposed granite soils of the Simonsberg Mountain. 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, cassis and mint. 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, succulent, long finish.

Maturation potential 4-8 years.

Analysis: 14.52 % 3.71 6.1 g/l 1.2 g/l (Dry)

Accolades:

• Platter Guide – 4 stars

