



Reserve Cabernet Sauvignon

2019

Origin: Stellenbosch

Wards: 46 % Firgrove, 26% Helderberg, 15 % Simonsberg, 13% Raithby

Blend: 100% Cabernet Sauvignon

Maturation: 24 Months in 225L French oak, 92% new.

Viticulture:

Soil	Decomposed granite origin: Sandy/loamy duplex gravels in Raithby and Firgrove. Clay/loam duplex soils with scattered gravel on the Helderberg. Deep clay rich oakleaf soil on the Simonsberg.
Aspect	South East, South West, West and North West respectively
Distance from the ocean	4 km, 8 km, 25 km and 8 km respectively
Altitude	100m, 150m, 325m and 100m respectively
Vine age	10 years, 22 years, 14 years and 24 years old
Rootstocks	101-14, R110

Winemaking:

Reserve status is only endowed if the grapes and resulting wine measures up to exceptional standard. Hand selected grapes from older, lower yielding vines are used. Fermentation is done with a selected yeast strain under controlled temperatures. Manual plunging during this period ensures optimal colour extraction. After five days the tanks are closed and allowed to macerate for a further period, normally 10-14 days. Pressing follows and the wine is transferred to barrel for the secondary fermentation. On completion a final quality check and analysis is performed and the Reserve is then prepared for barrel ageing. Bottling is followed by hand labelling and further bottle maturation.

Tasting Notes:

Classic Cabernet aromas of blackcurrants, brambles, dark cherry and hints of violet are supported by a vibrant nose. Lead pencil shavings and cedar aromas compliment the overall complexity and sophistication. A powerful entry showcasing sweet, ripe black fruit balanced by full, structured tannins. A lingering finish and beautifully rich mouthfeel alongside appetising acidity reveals great maturation potential and an underlying elegance.

Analysis:

Alc 14.19% pH TA 3.68 5.9 g/l

RS 1.6 g/l

Accolades:

· Tim Atkin - 95

· Winemag.co.za - 96

• Platter – 5 Stars

• Platter Wine of the Year