



WINES (PTY) LTD

## DRAWING BOARD 2019

### **Cabernet Franc 36%**

14 yr old vines on 7 wire vertical trellis. Clones CF1 & CF214 on 101-14 rootstock.

Yield 4 tons/h (24hℓ/ha)

### **Cabernet Sauvignon 32%**

24 yr old vines on 7 wire vertical trellis. Mix of 6 clones on 101-14 rootstock

Yield 4 tons/ha. (24hℓ/ha)

### **Merlot 32%**

14 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock

Yield 5 tons/ha. (32hℓ/ha)

## MONT FLEUR VINEYARD

The best of our Cabernet Franc, Merlot and Cabernet Sauvignon was chosen from our magnificent vineyard high up on the eastern slopes of the Helderberg mountain. The soil is a deep red iron rich decomposed granite and sandstone with an excellent mix of clay to retain water and stone fraction for drainage along with the steep slope. The vines are close planted (5000 vines / ha.) ensuring that each vine does not produce much more than 1kg.

## VINTAGE CONDITIONS

Winter rainfall was higher than the previous two vintages, but about average and slightly warmer than average. Bud break was rather uneven and required additional attention to foliage management during the growing period. A relatively cool wet spring, which continued throughout much of the growing season. The high fungal pressure required adhering diligently to a suitable spray program throughout the season. Regular rainfall and low day and night temperatures during the ripening period meant there was no water stress and ripening was gentle and slow. A challenging, but exciting vintage with good acidity and a more elegant style.

## PRODUCTION

Handpicked, 100% destemmed and gently crushed directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°C. Time on skins around 15 days, with cap of skins punched down (pigeage) 1 – 3 times a day. Wine drained directly to barrels together with a single pressing from our traditional basket press.

Malolactic fermentation in the barrel. New 225L French oak and a small portion in an amphora for the first year before being blended and matured in an old 700L barrel for another 14 months.

Bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 30 / 4 / 2021

Total Production: 83 x 6 bottle (750mℓ) cases & 36 x 3 magnums.

## TASTING NOTES

Medium deep true red, youthful colour. Classic cigar box Cabernet led nose. Plush red berry and blackberry fruit. Lovely cedar and fresh toast notes too. Full, refined tannins and underlying complex mix of berry fruit. Very long on the palate with the fine tannins rounding out the dry finish. Drink 2024 to 2035.

## ANALYSIS

Alc. 14,19%    Sugar. 1,6g/l    TA 5,1g/l    pH 3,74    VA 0,63g/l    SO<sub>2</sub> free 15 & 55 total ppm