



# STELLENZICHT



2019

## TRISTONE CABERNET SAUVIGNON

W.O. Stellenbosch

A very aromatic nose of cassis, blue fruit and cedar notes is balanced by fine tannins, pencil lead and a long lingering finish on the palate.

### VINIFICATION

The grapes are hand harvested in the morning. The whole berries are fermented for 7-10 days with up to three pump overs a day. After fermentation, a couple weeks of skin contact is given, the wine is then drained, pressed and racked to barrel. The wine is matured for up to 18 months in French oak barrels with 30% new oak, before it's blended and bottled.

### ANALYSIS

Alcohol (%/vol): 13.78%

Total acid (g/l): 5.84 g/L

Residual sugar (g/l): 2.53 g/L

pH: 3.63

### BOTTLES PRODUCED

13 200