



CABERNET SAUVIGNON 2016

<i>Winemaker:</i>	<i>Bernard Claassen and Abraham de Villiers</i>
<i>Viticulturist:</i>	Francois de Villiers
<i>Cultivar:</i>	100% Cabernet Sauvignon
<i>Appellation:</i>	Stellenbosch
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Background

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

The vineyards

Fruit sourced from Stellenbosch. Hand-picked at the end of March. Only the best fruit is selected in the vineyards.

The winemaking

Whole bunches were crushed, followed by cold soaking in tank for 48h prior to fermentation. Selected yeast strains were inoculated and fermentation took 10days in open fermenters. After fermentation were completed wine was rack to 300liter barrels for malolactic fermentation, the wine was then racked and returned to the same barrels were it aged for 16 months. Barrel selection was done to ensure the complexity and balance of the final wine.

Winemaker's comments

This is a modern styled Cabernet Sauvignon that shows elegance and finesse. The nose shows a vibrant profusion of blackcurrant and cherry. The palate shows floral notes reminiscent of jasmine

shrubs. The finish is complex with rich floral flavours and soft yet lingering tannins that speak of longevity.

Maturation potential:

The wine is ready to drink now but will mature further for 7years.

Food pairing

This wine will pair well with most red meats or poultry and is an ideal match for spicy curries. Serve at a cool room temperature.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	13.5% by volume
<i>Residual sugar:</i>	2.31 g/l
<i>Total acidity:</i>	5.58 g/l
<i>pH:</i>	3.49

