

UNFILTERED CABERNET SAUVIGNON 2013



Handcrafted to unlock the natural style inherent in the best grapes from select parcels of vines grown in the Cape Floral Kingdom, these elegant wines capture the highly sought-after qualities of varietal character and terroir. These wines are not pressured by filtration – letting gravity do the work - resulting in a rich, complex taste that abounds with fruit and flavour.

TERROIR

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. Climate is mild with south and east-facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. The soil is predominantly medium textured and well-drained with good water holding capacity.

THE VINEYARDS

Viticulturist: Bennie Liebenberg

The grapes were sourced from two vineyards, Agter-Paarl and Bottelary Hills. The Stellenbosch vineyard is situated in decomposed granite and the other in decomposed shale. The vines are trellised and produce between 7 and 9 tons/ha. The soils produce moderate growth and exceptional grapes that ripen late in the growing season. Canopies are managed to increase sunlight penetration while simultaneously limiting sunburn during the long ripening period.

FOOD PAIRING

This complex wine is the ideal accompaniment to fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong flavoured cheeses.

THE WINEMAKING

Cellarmaster: Andrea Freeborough,

Winemaker: Wim Truter

Grapes were handpicked, carefully de-stemmed and fermented in tanks and small open fermenters. Hand pressed with basket press. After fermentation, the wine was drained off with the hard pressings excluded. The wine was placed in mainly French oak barrels where malolactic fermentation occurred. The wine was matured for 12 months with final barrel selection before blending and was racked to enable bottling without filtration.

WINEMAKER COMMENTS

Aromas of ripe cherry and raspberry with hints of oak spice that follow through onto the palate. A very rich and dense mouth feel, with well round and soft tannins. Very approachable young, but the structure will give this classically made Cabernet Sauvignon great age-ability.

ANALYSIS

Alcohol	13,81 vol %
Residual Sugar	2,61 g/l
Total acidity	5,74 g/l
pH	3,51