

STELLENBOSCH

'BORDEAUX-STYLE' BLEND 2013 CABERNET SAUVIGNON, CABERNET FRANC, MERLOT, PETIT VERDOT

VINIFICATION

Wine maker description Full and complex. A multi-clone blend of noble

varieties. Intriguing aromas of ripe blackcurrants, leather and tobacco are followed by hints of cedar wood, mulberries and trademark cassis character. A serious, tightly packed wine with a long lingering finish.

A wine with great pedigree that will reward cellaring.

Varieties Cabernet Sauvignon (59%), Cabernet Franc (17.5%)

Merlot (17.5%), Petit Verdot (6%).

Origin Wine of Origin Stellenbosch

Vinification details These grapes received and had six days cold

maceration prior to fermentation in stainless steel tanks. Fermented at between 24-28°C for 1 week and a half. The wine was then moved into 225L barrels, 45% new French oak 225L barrels for 14 months

maturation.

Date of bottling 4th February 2015

Analysis pH 3.70 Total acidity 5.8g/1

Residual sugar 2.7g/l Alcohol 14.5%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite	ie)/ Tab	le
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Mountain Sandstone

Aspect Cab S – west; Merlot - south & south West; Cab. F.

- north east & south west

Area Cab S - 5.86; Merlot - 8; Cab F - 2.13; Petit v - 0.4

На

Predominant wind SE Summer/NW Winter

Date of planting Cab S – 2000 Merlot – 1999 Cab f – 2000 Petit

Verdot 2004

Clones Cab S – 46C & 1631, 15M, 169AX; Merlot – MO343

& MO12, MO181 & MO192, MO3; Cab f – CF312T

Balling at picking Cab. Sauv. – 24.2°B; Merlot – 25°B; Cab. F. –

24.9°B; Petit Verdot – 24.9°B

