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Stellenrust Cabernet Sauvignon 2006

This wine offers blackcurrant, berry and black cherry flavours with an undertone of mint and moccha, well rounded with elegant tannins.

Definitely to be enjoyed with tick cutlets of fillet medallions served on a bed of creamy mash with a spicy pepper reduction or also a great accompaniment to rack of lamb.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.3 g/l **pH :** 3.50 **ta :** 6.0 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2008 Swiss International Wine Awards - Silver Medal

in the vineyard :
In our opinion, Cabernet Sauvignon, still strongly holds the crown as being 'father of all grapes'. We also believe that it should be treated in this way and be expressive in every sense of the word 'father'.

Grapes for this wine are a combination of trellised vines from our Helderberg farm and fruit from north western slopes from our Bottelary property. Bottelary Cabernet is quite distinct in the fact that it is easily recognisable by its boegoe spice and sometimes minty character. Some say these flavours are derived from the specific Bottelary terroir, whereas other believe that these flavours are contributed to by the thousands of Eucalyptus trees found in this area.

about the harvest: Grapes are picked between 24 to 25° Balling, crushed and allowed some cold maturation for 24 – 48 hours.

in the cellar : It is inoculated with French yeast strains and allowed to ferment with regular punch downs for 10 days on the skin. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Malolactic fermentation is partially finished in the barrel (about 20% of the wine). The wine is then allowed to age in French oak for a period of 18 months.