

Stellenrust Cabernet Sauvignon 2012

This wine offers blackcurrant, berry and black cherry flavours with an undertone of mint and mocha, well rounded with elegant tannins and a refreshing acidity leaving good tannic grip.

Definitely to be enjoyed with thick 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 | 100% Cabernet Sauvignon

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.5 ta : 6.2 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard :

In our opinion, Cabernet Sauvignon, still strongly holds the crown as being the 'father of all grapes' and has a very special place in Stellenbosch.

Grapes for this wine are a combination of trellised vines from our Helderberg farm, fruit from north western slopes from our Bottelary property and eastern sloped vineyards off our Devon Valley 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.

in the cellar : The grapes are crushed and allowed some cold maturation for 24 - 48 hours. In our opinion, Cabernet Sauvignon, still strongly holds the crown as being the 'father of all grapes' and has a very special place in Stellenbosch.

Grapes for this wine are a combination of trellised vines from our Helderberg farm, fruit from north western slopes from our Bottelary property and eastern sloped vineyards off our Devon Valley 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

