

## Stellenrust Douwe Steyn 2009

This wine offers blackcurrant, berry and black cherry flavours with an under-tone of mint and mocha, 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 | 100% Cabernet Sauvignon

**winery** : Stellenrust Wine Estate

**winemaker** : Tertius Boshoff

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.0 % vol **rs** : 2.8 g/l **pH** : 3.5 **ta** : 6.2 g/l

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

**pack** : Bottle **size** : 750ml **closure** : Cork

**ageing** : Bottle maturation will be rewarding.

The Douwe Steyn is one of very few Cabernet Sauvignon's still made of grapes harvested from bush vine and honours the founder of Stellenrust, the builder of the Castle of Good Hope and one of the first settlers in South Africa who bought Stellenrust in 1692.

**in the vineyard** : Grapes for this wine are harvested from bush vine which was planted in 1942. The soil type is a combination of red clay and decomposed granite and the vineyards follow an east to west planting pattern. Bush vine is a very traditional way of growing grapes in South Africa where the grapes mature and ripen in the shade of the bush. Very few Cabernet Sauvignon vineyards are still grown as bush vine as it reduces yield but also slows the ripening of the grapes.

**about the harvest**: Grapes are picked between 25° and 26° Balling.

**in the cellar** : Grapes are destemmed, crushed and allowed skin contact through cold maceration for 2 days. Thereafter wild yeast fermentation takes place in open concrete tanks. The cap is manually punched down every 2-6 hours over a period of slow fermentation. After fermentation has finished an additional 2 days post-fermentation skin maceration is allowed. Normal skin contact time is just over two weeks. The wine is then preserved and matured for 24-36 months in small new French oak barrels.

Production of the 2009 vintage: 900 bottles

