

Stellenrust Cabernet Sauvignon 2013

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 or Italian style food.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Devon Valley

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.50 ta : 6.2 g/l

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

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

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.

in the vineyard :

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 : Grapes were crushed and allowed some cold maceration for 24 - 48 hours. 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 (only about 15%). The wine is then allowed to mature in French oak for a period of 18 months.

