

## Vondeling Cabernet Sauvignon 2016

The wine displays a dark ruby red colour. Shows a beautiful aroma of white musk, cinnamon, red cherries, cigar box and sultry vanilla. It has a broad, succulent and silky palate with plenty of red fruit, smoky cigar box, roasted almonds and maraschino cherries. Fine, textured tannins on the finish.

Wine can be paired with hearty, slow cooked red meat dishes or a simple sirloin or fillet with a green peppercorn or truffle and mushroom sauce.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Vondeling Wines

**winemaker :** Matthew Copeland

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol   rs : 3.1 g/l   pH : 3.57   ta : 5.6 g/l

**type :** Red   **style :** Dry   **body :** Medium   **wooded**

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

2015 – Platter's

2018 – 4 Stars

100% Cabernet Sauvignon

**in the vineyard :** The grapes used for this very special wine originate from the same vineyard used to make the highly acclaimed Bowwood blend, previously produced by Julian Johnsen and Bruce Jack. This Southwest-facing slope is located on one of Vondeling's highest and most temperate slopes. The roots burrow deep into nutrient poor, well weathered granite soils. This offers great consistency of concentration and aroma. The grapes are harvested at 25°balling. Hand picking ensures that only the very best fruit enters the cellar.

**in the cellar :** Upon arrival at the cellar the grapes are pre-chilled before processing. Once chilled they are gently destemmed and the berries cold soaked for two days before natural fermentation is allowed to occur. A combination of whole and crushed berries allows for a slow extraction of tannins and an intense fruit driven profile. Fermentation takes place in open top fermenters and extraction is encouraged by hand plunging. After fermentation, extended maceration on the skins is allowed for one week. Extended maceration allows the components to mesh and achieve greater harmony. The wine is then drained to 300Lt Hungarian oak barrels and the skins are pressed in a traditional wooden basket press. 100% malolactic fermentation takes place in barrel after which the wine is racked and returned to barrel for at least one full year. After a total time of 18 months in barrel, the wine is bottled and laid to rest for another year before finally being released.

