

## Stellenbosch Vineyards Cabernet Sauvignon 2014

This is a modern styled Cabernet Sauvignon that shows elegance and finesse. The nose shows a vibrant profusion of blackcurrant and cherry. The palate shows floral notes reminiscent of jasmine shrubs. The finish is complex with rich floral flavours and soft yet lingering tannins that speak of longevity.

This wine will pair well with most red meats or poultry and is an ideal match for spicy curries. Serve at a cool room temperature. Suitable for vegetarians but not for vegans.

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

**winery** : Stellenbosch Vineyards

**winemaker** : Bernard Claassen and Abraham de Villiers

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol    rs : 2.44 g/l    pH : 3.51    ta : 5.59 g/l

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

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

**ageing** : The wine is ready to drink now but will mature further for 7 years.

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

**in the vineyard** : Fruit sourced from Stellenbosch.

**about the harvest**: Hand-picked and only the best fruit selected in the vineyards.

**in the cellar** : Whole bunch crushed followed by fermentation in open fermenters with natural yeasts.

After crushing, the juice remained on the skins for 24 hours. Fermentation took place in rotation tanks between 27°C to 29°C and was completed in small barrels. After malolactic fermentation, the wine was matured in oak casks.

Barrel aged for 16 months in French oak barrels. The final wine was selected from a final selection of barrels to ensure the complexity and balance of the final wine.

