

Stellenbosch Vineyards Cabernet Sauvignon 2016

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 : 2.31 g/l pH : 3.49 ta : 5.58 g/l

type : Red **style** : Dry **body** : Full **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 at the end of March.

in the cellar : Whole bunches were crushed, followed by cold soaking in tank for 48h prior to fermentation. Selected yeast strains were inoculated and fermentation took 10 days in open fermenters. After fermentation were completed wine was rack to 300 liter barrels for malolactic fermentation, the wine was then racked and returned to the same barrels were it aged for 16 months. Barrel selection was done to ensure the complexity and balance of the final wine.

