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Braai Cabernet Sauvignon 2017

The earliest archaeological evidence of barbecue (Braai) is found in South Africa. On September 24th of each year the country celebrates Heritage Day, which in 2007 was renamed Braai4Heritage as a testament to its cultural importance in South Africa. The essence of braai is captured in this bold Cabernet, which displays aromas and flavors of dark berries, earth and smoke - perfect for socializing and the ideal complement to a wide range of BBQ-friendly flavors.



variety : Cabernet Sauvignon | 88% Cabernet Sauvignon, 11% Cabernet Franc, 1% Petit Verdot

winery : Cape Classics

winemaker : Bruwer Raats

wine of origin : Western Cape

analysis : **alc :** 13.67 % vol **rs :** 3.4 g/l **pH :** 3.80 **ta :** 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity

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

Certifications: Integrated Production of Wines (IPW) Certified

in the vineyard : Most of the Cabernet Sauvignon grapes were grown in the Bottelary Hills ward of Stellenbosch, with a small portion coming from Robertson. The vines range from 8-20 years of age and are planted on a combination of warmer northwest-facing slopes and cooler south and southeast-facing slopes. The deep, well drained soils are weathered granite and duplex soils with a high clay content. The Cabernet Franc hails from 15-year-old vines planted in duplex soils on a southeast-facing slope in the Bottelary Hills of Stellenbosch.

Following a short and dry winter, the 2017 vintage brought extremely dry but ideal weather conditions during the harvest season. Warm days were followed by exceptionally cool evenings, allowing for slow and even development of flavors while preserving great acidity and freshness in the grapes. Drought conditions led to smaller bunches and berries, resulting in great concentration and intense fruit flavors in the wines. An exceptional vintage in the Cape.

about the harvest: The grapes were harvested by hand in the cool early morning.

in the cellar : The grapes were gently de-stemmed and sorted before being crushed and pumped to stainless steel tanks for fermentation. A combination of punch-downs and pumpovers were performed regularly during fermentation to facilitate the extraction of color, tannins and fruit aromas. Following fermentation, the tanks were drained and the skins gently pressed. Approximately 25% of the wine was aged in a combination of 225 liter and 300 liter French oak barrels for a maturation period of 12 months. The remainder was aged in stainless steel tanks.