

Stonedance Cabernet Sauvignon 2017

A medium bodied wine with aromas of ripe blackcurrant, plums and hints of dark chocolate. Well balanced with gentle oak texture.

Enjoy with beef ribs and garlic chicken wings. Serve between 16 - 18 °C for best results.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Piekenierskloof Wine Company

winemaker : Jaco van Niekerk

wine of origin : Swartland

analysis : alc : 13.50 % vol rs : 2.3 g/l pH : 3.59 ta : 5.3 g/l

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

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

ageing : Can cellar for 3 – 4 years.

The natural environment, in particular, soil, topography and climate, influence the flavour and quality of grapes. It is this sense of place that imparts a wine with its characteristic taste and flavour. Our winemaking team continually strive to increase this expression of place during growing and winemaking – in order to craft characterful wines – a process we describe as 'dancing with stones'.

in the vineyard : Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These vineyards are trellised and grow on sandy, loam and oak leaf soils. The vineyards are meticulously farmed and managed to yield below 8 tons per hectare.

about the harvest: Grapes were handpicked and Machine and cold soaked for 24 hours.

in the cellar : Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation is completed in tank, 30% of the wine is matured for 12 months in 6 year old 225L barrels, 20% in new 225L French and American oak barrels and 50% in stainless steel tanks with 2g/hl of French and American oak staves.

