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Boland Five Climates Cabernet Sauvignon 2018

This Cabernet Sauvignon shows layers of blackcurrant fruit and herbs on the nose which follow through onto the palate. An elegant wine with typical Cabernet Sauvignon flavours.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Boland Cellar
winemaker : Boland Winemaking Team
wine of origin : Boesmansrivier
analysis : **alc :** 13.5 % vol **rs :** 4.8 g/l **pH :** 3.64
type : Red
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Delicious with red meat dishes - or simply on its own.

The FIVE CLIMATES range of single cultivar wines are distinct regional wines, blended artfully from five different climatic areas in the renowned Paarl wine region.
The style is marked by the sunshine & maritime influence of the nearby ocean that results in fresh, fruit-driven wines that are popular with a broad target audience.

in the vineyard : Vineyards are situated in the prime Paarl and surrounding area with varying climatic zones from where grapes can be masterfully selected for our Five Climates range. Granite soil provides freshness to the wine, while shale soil contributes to a fruity, full mouth-feel. The grapes were selected from different climatic zones around the Paardeberg /Paarl and cooler coastal area of Philadelphia. Vineyards are situated predominately on north- north eastern slopes, resulting in an elegant, fruit-driven wine. The grapes ripened at different times illustrating the diversity of temperature between the various climatic zones.

about the harvest: The grapes were harvested at approximately 25 degrees Balling.

in the cellar : The grapes were harvested at approximately 25 degrees Balling followed by de-stemming and cold soaking for 24 hours. Fermentation started after commercial yeast was added. Alcoholic fermentation lasted for fourteen days after which the wine went through malolactic fermentation in steel tanks and second fill barrels to ensure a softening of the phenolic compounds, resulting in an elegant smoothness on the palate.