

Stellenbosch Vineyards Cabernet Sauvignon 2018

Appearance: Deep ruby-red.

Nose: Shows a vibrant profusion of blackcurrant and cherry.

Palate: Lovely 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.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen and Abraham de Villiers

wine of origin : Stellenbosch

analysis : alc : 14.18 % vol rs : 2.73 g/l pH : 3.29 ta : 6.37 g/l

type : Red **style** : Dry **body** : Full **wooded**

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

2019 Michelangelo International Wine & Spirit Awards - Gold

ageing : The wine is ready to drink now but will mature further for seven 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 : The 2018 harvest season was really challenging, due to a prolonged drought, which some believe to be the worst in 100 years. The Stellenbosch region's vineyards had good bunch quality overall, although bunches were lighter than usual with less and smaller berries per bunch due to the drought conditions and water shortages. This led to a smaller wine grape harvest than in 2017.

Fruit sourced from Stellenbosch. Only the best fruit is selected in the vineyards.

about the harvest: Hand-picked at the end of March.

in the cellar : Whole bunches were crushed, followed by cold soaking in tank for 48 hours prior to fermentation. Selected yeast strains were inoculated and fermentation took place for 10 days in open fermenters. After fermentation was completed the wine was racked to 300-liter barrels for malolactic fermentation, following this process it was 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.

