

## De Waal Signal Rock 2017

This is a dark coloured wine, with beautiful fresh black fruit and mulberries. It is voluptuous and rich, with a velvety, round finish.

It will pair well with a good Fillet, Lamb Shank or Osso Bucco dish.

**variety :** Cabernet Sauvignon | 67% Cabernet Sauvignon, 18% Pinotage, 15% Merlot

**winery :** De Waal Wines

**winemaker :** Daniel de Waal

**wine of origin :** Stellenbosch

**analysis :** alc : 13.68 % vol    rs : 2.4 g/l    pH : 3.68    ta : 6.1 g/l

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

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

De Waal Signal Rock consistently receive 4 stars or more in John Platter Wine Guide. This vintage is not rated yet. The previous vintage was one of the top 25 Blends at the Old Mutual Trophy Show 2016.

**ageing :** Future Maturation Potential: 8 - 10 years

This story comes a long way and was told by Jan de Waal, the grandfather of the current owner, Pieter de Waal.

Jan started farming on the family farm in 1913. In the early days, horses were used to plough and work the vineyards. During winter days, daily around 12h00, the sun shone on a rock on the Stellenbosch Mountain. This was an indication (the signal) to the workers, who didn't own watches at the time, that it was time for a lunch break.

**in the vineyard :** This phenomenon can still be seen today, during the winter months, from the Cabernet Sauvignon and Merlot vineyards on the farm.

Location of Vineyard: On warmer north facing slopes

Soil Type: Gravel & loam

Age of Vineyards: 20 - 30 years

Root Stock: R 99

Method of Trellising: 3 wire-hedge

**about the harvest:** Harvest Date: March 2017

Sugar level at Harvest: 24.5°B

Yield per Hectare: 5 tonnes per hectare

**in the cellar :** Our Blend is produced in limited quantities.

Cellar Maturation: 18 months 225-litre French oak, 33% new, 67% second fill barrels.

Bottling Date: September 2019

