

## Muratie Ansela van de Caab 2017

Rich and velvety, this is a tightly knit wine built to last yet accessible now thanks to its well-rounded tannins. Concentrated dark fruits ( blackcurrants, cassis ) are lifted by a slight tealeaf herbaceousness and plenty of wood spice ( sandalwood, cigar box, graphite ). There are also some savoury hints of olive tapenade, particularly on the lingering finish, which combined with fresh acid balance suggest improvement in bottle for at least a decade.

This wine, with its velvety tannins will go great with red meat or any savoury dishes.

**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 32% Merlot, 14% Cabernet Franc, 4% Petit Verdot

**winery :** Muratie Wine Estate

**winemaker :** Hattingh de Villiers

**wine of origin :** Simonsberg-Stellenbosch

**analysis :** alc : 14.46 % vol rs : 3.0 g/l pH : 3.55 ta : 5.7 g/l

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

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

Tim Atkin MW 2020 - 94 Points

Platter's Award 2020 - 5 Stars

**ageing :** Can be enjoyed now or up to ten years from now.

Born into slavery at the Cape (her mother a slave from West Africa, her white father most likely a servant of the Dutch East India Company), Ansela lived at the notorious Slave Lodge and worked in the Company's Garden until her manumission in 1695, when Laurens Campher brought her home to Muratie, along with their three children. A triumph of persistence and patience, this Bordeaux-style red blend celebrates the coming-together of this early Cape Family.

**in the vineyard :** The varietals for our Ansela were all hand harvested, sorted, crushed, destalked and fermented in classic open fermenters.

**in the cellar :** Its components (50% Cabernet Sauvignon, 32% Merlot, 14% Cabernet Franc and 4% Petit Verdot) were individually hand-harvested, sorted, crushed and destalked prior to fermentation in classic open fermenters, and only after 24 months of barrel maturation were they tasted and selected for blending. The assembled wine was then returned to French oak (43% new) for a further six months to ensure a good marriage and secure future.



### Muratie Wine Estate

Stellenbosch

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