

## Jan Harmsgat Cabernet Sauvignon 2017

---

The dark fruity flavours of the JHG Cabernet present with plums and black currants, wrapped together with a minty undertone. With its natural full-bodied traits and round, rolling palate it's also low in tannin and acidity - one certainly worth starting a relationship with!

Style: Juicy dark red wine

Nose: Dark plums, Savoury mint

Palate: Full-bodied, rich, round tannins

---

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Jan Harmsgat

**winemaker** : .

**wine of origin** : Robertson

**analysis** : **alc** : 13.5 % vol **rs** : 2.6 g/l **pH** : 3.58 **ta** : 56.3 g/l

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

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

---

Our philosophy is to create delicious single-block wines - this is the smallest production unit for vineyards and may not exceed six hectares per cultivar. Since 1723, Jan Harmsgat Farm, or JHG, is situated on the most southern tip of the Robertson Wine valley along the foothills of the Langerberg Mountains.

**in the vineyard** : Our unique position borders with the dry conditions of the Karoo as well as the cool sea breezes from the Coastal Regions. The direction of planting runs from east to west.

Highlighting our vineyard's unique characteristics, maturation takes place in neutral vessels. We invite wine lovers world-wide to taste the beauty of our valley.

**in the cellar** : The JHG vinification process is conducted with minimal interference, using spontaneous fermentation and no enzymes during fermentation. Due to minimal interference through vinification, sediment may occur.

Wood maturation: 12 months, 225L French oak, 4th fill

5000 Bottles produced

