

## Lategan Oom Prop Cabernet Sauvignon Reserve 2017

This Cabernet Sauvignon is an elegant wine with a deep garnet colour. Traditional cigar box and blackcurrant flavours are complemented by complex layers of rich dark-spice smokiness that developed during months of maturation in new French Oaks Barrels.

Enjoy with roasts and hearty flavourful casseroles.

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

**winery :** Bergsig Estate

**winemaker :** De Wet Lategan

**wine of origin :** Breedekloof

**analysis :** alc : 14.29 % vol   rs : 2.7 g/l   pH : 3.48   ta : 6.4 g/l

**type :** Red   **style :** Dry   **wooded**

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

WOTM 2018 - Rank 1

2019 Michelangelo International Wine & Spirit Awards - Double Gold

2020 Platter's Wine Guide - 4 Stars

2019 Breedekloof/Worcester - Top Red Wine of the Year Award

**ageing :** Harmoniously integrated tannins make it accessible now, but it is structured well enough for 5+ years maturation.

Benjamin Wilhelm Lategan ploughed the fields while living amongst the clouds. When not between the vines, Benjamin Soared with the 110 Squadron as a pilot.

**in the vineyard :** The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials. Temperatures during Spring are low resulting in slower ripening.

**about the harvest:** Harvest usually starts 2 - 3 weeks later than other wine areas.

**in the cellar :**

Mediterranean climate with  $\pm$  980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes.

Matured in 300 litre barrels to create a wine with soft tannins

