

## Hazendal Cabernet Sauvignon 2017

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Rich and deep aromas of bramble, blackcurrant, black cherry and capsicum meet the nose with subtle hints of sticky toffee. The palate is lush with the black fruit flavours following through and rounding off with embellishments of coffee and star anise. Textured finish with silky tannins.

Rare to Medium Rare Rump or Rib-eye with crispy golden potatoes and buttered Asparagus

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

**winery :** Hazendal

**winemaker :** Clarise Sciocatti-Langeveldt

**wine of origin :** Bottelary

**analysis:** alc : 14 % vol rs : 3.6 g/l pH : 3.62 ta : 6 g/l

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

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

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2020 Gilbert & Gaillard - Gold

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**ageing :** Enjoyable now but has the potential to age for 10 years.

**in the vineyard :** The Bottelary Hills are extremely diverse in terms of terroir. A wide variety of different slopes, aspects, elevation above sea level, soils, and the influence of both the False Bay to the south, and the cold Atlantic in the west, make for a very intricate array of micro-climates. The Bottelary area forms part of granitic hills and the reddish- and yellowish- brown soils are highly suited to the production of quality wine grapes. The soils are acidic, have great water retention capabilities and are well drained. Soil types include Oakleaf, Tukulu, Hutton and Clovelly. Vineyards in the Bottelary Hills are planted at varying heights from 150m to up to 400m above sea level. All of these factors contribute to crafting unique, distinctive wines with a sense of place

**about the harvest:** The grapes were hand harvested in small crates in the early hours of the morning to keep the grapes cool and preserve flavours

**in the cellar :** Grapes are cooled further overnight in our on-site cold room (3°C) and processed the following day. Bunch sorting as well as berry sorting is practiced to make sure only the best grapes are used in our wines. We make use of a Delta Oscillys De-stemmer with a very soft action. The grapes are rolled off the stems, preventing the extraction of harsh unwanted phenolics. The various blocks Cabernet Sauvignon were de-stemmed to a stainless-steel tank for a maceration period of 1-2 weeks. Once spontaneous fermentation started, we inoculated with yeast.



### Hazendal

Stellenbosch

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[www.hazendal.co.za](http://www.hazendal.co.za)