

## Boland Cellar Reserve Cabernet Sauvignon 2019

This handcrafted Cabernet Sauvignon has layers of ripe blackcurrant and spice flavours on the palate, well-balanced with firm structure and elegance followed by lingering savoury notes. Lengthy barrel ageing adds complexity and elegance to this richly layered wine.

Delicious with grilled beef or any red meat dishes.

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

**winery :** Boland Cellar

**winemaker :** Bernard Smuts

**wine of origin :**

**analysis :** alc : 14.48 % vol    rs : 3.2 g/l    pH : 3.45    ta : 6.2 g/l

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

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

2021 IWSC - Bronze

2020 Platter's Awards - 4 Stars

Singular expressions of excellence from the same old vineyard blocks are sourced from dedicated grape growers where continuity and quality consistency are of vital importance for Boland's Reserve Wines. The utmost attention to detail both in the vineyards and the cellar is pursued in producing the best possible quality for this Reserve range.

**in the vineyard :** Cabernet Sauvignon is the noblest of red grape varieties, producing wines with excellent colour intensity and bold characteristic flavours. These grapes are sourced from vineyards in the northern Paarl area and are situated on northerly mountain slopes for optimal sunshine and cooling factors from the prevailing southerly winds in summer. The granite and shale soils provide ideal conditions to impart acidity and structure to the wine, which requires sufficient length of time in barrels and bottles to mature and mellow. The grapes are hand-picked for our Reserve Cabernet Sauvignon.

**about the harvest:** The grapes were harvested fully ripe at the end of the harvest season in late March.

**in the cellar :** After de-stemming, the juice underwent cold-soaking for two days for colour and flavour extraction. Spontaneous fermentation with wild yeasts began on the grape skins and selected cultured yeasts were added to optimally complete the slow fermentation process. After fermentation the wine was left on the skins for an extended period to ensure a softening of the phenolic compounds, resulting in a rich and elegant smoothness on the palate. Wood-maturation took place in first and second fill French oak barrels for 24 months.

