

Stellenryck Cabernet Sauvignon 1994

On the nose the wine displays captivating red garnet and cherries with intense smokey vanilla aromas. On the palate it is full-bodied with distinctive blackcurrant flavours complementing by a lively long aftertaste.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Stellenryck

winemaker : Callie van Niekerk

wine of origin :

analysis : alc : 13.33 % vol rs : 2.72 g/l pH : 3.58 ta : 5.5 g/l

in the vineyard : The grapes came from vineyards in the Stellenbosch and Durbanville areas planted at 190 to 310 metres above sea level from 1983 to 1993. The vines are trellised.

about the harvest: The grapes were picked by hand at 22,2 to 23,4Â° Balling from March 18 to April 24.

in the cellar : In the cellar the juice fermented at 28Â°C for 8 days. After malolactic fermentation the wine was matured in wood for 18 months - 80 percent in new casks and 20 percent in second-and third-fill casks. The wine was matured in the bottle for 30 months before release.

