

LAND OF HOPE

CABERNET SAUVIGNON 2013

IN THE VINEYARDS

Two prized vineyards, both located on the slopes of the prestigious Helderberg Mountain, produce this characterful Cabernet.

Rooted in magnificent decomposed granite of the Koffieklip soil type and planted on ocean facing slopes, these vineyards are ideally placed to produce complex, individualistic and elegant Cabernet Sauvignon. The combination of geological and climatic influences mean that grapes reach full ripeness, at lower sugar levels resulting in rounded tannins and complex flavours at modest alcohol levels.

IN THE CELLAR

The cold and wet winter that preceded the 2012 vintage meant that budding and flowering was pretty even and so canopies developed nicely up to the ripening season. Because the winter rains had been plentiful, the vines grew vigorously in the Spring and produced large canopies to ripen the young bunches. Through meticulous management of the foliage, bunches had developed and ripened with some degree of exposure to sunlight, which meant that the grapes ripened slowly and evenly resulting in wonderfully fine, supple tannins. Yields were restricted to between 40 - 45 hl / ha.

Picking was carried-out into small lug boxes, by hand. The grapes passed-over our sorting table, also manually. Pre-fermentation cold-soaking for 3 days or so, followed by fermentation on the skins in tank. Cap-punching and pump-overs once a day. Care was taken to not over-emphasize tannins or extract but to ensure good balance with the fruit and acidity. Elegance as opposed to excess in structure. 2/3 underwent Malolactic in barrel, the rest in tank – to retain fruit and suppleness. That portion was later transferred to barrel too. Very limited use of So2 gave the wine a chance to find its own natural balance this has resulted in a wine of individual character. The barrels were 90% small French oak, 10% American, a quarter new, the rest split between 2nd, 3rd & 4th fill. The wines were assembled after 14 months. Further maturation in tank gave the wine as chance to settle and eliminating the need for filtration.

A NOTE FROM THE WINEMAKER

The deep and dark cherry aromas, paired with earthy tones and rich, spicy notes combine to draw one into the glass. Ripe, individual fruit flavours, layered structure of generous supple tannins provide an instant reward after which the savoury freshness of the finish provides moreish intrigue. The aim is to combine the classic structure of Old World Cabs, with a nod to the warmth of the New World's accessible flavours. Intelligent oaking compliments rather than dominates the fruit, allowing it to reflect its origin's natural flavours. Cigar box, blueberry, cherry and delicate spice mingle seamlessly, bridging the lapse between sips. Finishing with fresh minerality and a generous yet restrained texture; together these will allow the wine an exciting future.

VARIETIES

Cabernet Sauvignon

APPELLATION

Helderberg, South Africa

ANALYSIS

Alcohol **13.76% vol.**

Total acidity **6..8g/l**

pH **3.64**

Residual sugar **5.0 g/l**

PRODUCTION

500 (12 x 750ml.) cases

DRINK WELL, DO GOOD

