



Land of Hope Cabernet-Sauvignon 2011

Helderberg - Stellenbosch



Top Cabernet Sauvignon is synonymous with South Africa's traditionally most recognised wine region, Stellenbosch. This wine is from a single vineyard, rooted in magnificent decomposed granite & clay soils on the Helderberg Mountain in Stellenbosch. These ocean-facing vines produce some of the most complex fruit and individual flavours of the land, combining the geological and climatic uniqueness of this site.

A cold, but dry, winter meant that budding and flowering was pretty even and so canopies developed nicely up to the ripening season. Because the winter rains had not been as plentiful as other years, soil moisture was limited and this resulted in a small but concentrated crop. The bunches had developed and ripened with some degree of sunlight exposure, and as such very little sunburn was encountered while berry skins contained wonderfully fine, supple tannins. Hand picking into lug-boxes and manual sorting meant that only the most perfectly ripe bunches were crushed into small wooden open-top fermenters. These 600L lots all fermented spontaneously and individually, each developing its own flavors and aromas, resulting in far greater complexity than could be achieved by fermenting a single volume, or with inoculated yeasts. One or two punch downs of the cap per day was enough to unlock the rich character of the grapes while being gentle enough for the texture of the tannins to remain fine and rounded. The wine was left to mature on lees over the course of 16 months in small French oak barrels. Of these, new barrels represented only about 30%. Minimal intervention throughout meant that the wine was able to develop its own personality, rather than a contrived commercial character. Dark, concentrated berry fruit abound on the nose as well as interesting earthy notes. This Cabernet-Sauvignon has depth and fullness in the shape of a plush and rounded structure and at the same has the restraint to remain elegantly poised. This is not a technically-minded wine, but a natural interpretation of our site, on our spot of land, where we live and raise our children -and our fruit!

Alcohol:	13.5% by volume
PH:	3.78
Residual sugar:	2.7g/l
Total acidity:	5.2g/l