



Land of Hope Cabernet-Sauvignon 2013

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.

Plentiful rains had fallen during the cold winter months that preceded the 2013 vintage and although the Spring came late, it meant budding was even and steady. Strong winds over the months of September and October kept disease pressure away naturally, while also doing its bit to reduce the crop. Cool temperatures during the ripening period meant a long, leisurely ripening of the grapes and because of this great freshness and elegant flavours. Hand picking into lugboxes 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. 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: 13.85% by volume

PH: 3.59

Residual sugar: 1.46g/l

Total acidity: 6.55g/l