



## Land of Hope Reserve Cabernet-Sauvignon 2014

### *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.

An usually high level of rainfall during season coincided with an outstanding harvest with regard to crop size and quality in 2014. The Cabernet Sauvignon harvest commenced one to two weeks later than normal, due to colder winter and cooler spring but culminating in a wonderful Indian summer and one of the finest Cabernet vintages in decades.

As usual all grapes were hand picked and placed into lug boxes for manual sorting which 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 flavours and aromas, resulting in far greater complexity than could be achieved by fermenting a single volume. The wine was left to mature on lees over the course of 16 months in small French oak barrels, predominantly older oak. Minimal intervention throughout meant that the wine was able to develop its own personality, rather than a contrived commercial character.

This Cabernet Sauvignon has depth and fullness with a plush and rounded structure and at the same has the restraint to remain elegantly poised. This is a natural interpretation of our site, on our spot of land, where we live and raise our children - and our fruit!

**Alcohol:** 13.64% by volume

**PH:** 3.6

**Residual sugar:** 3.2g/l

**Total acidity:** 6.3g/l



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**DRINK WELL, DO GOOD**