

8 Raithby/Annandale road, Raithby Stellenbosch, South Africa

Cabernet Sauvignon Reserve 2016

Origin: Wine of origin Stellenbosch, wards: 45 % Firgrove, 24% Raithby,

31 %Jonkershoek

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 14.5%

pH - 3.63

TA -6.2 g/lRS -1.7 g/l

Viticulture Soil Decomposed granite origin, sandy/loamy duplex

gravels in Raithby and Firgrove. Rocky hutton

soils mix with shale in Jonkershoek

South East, South West, North West Aspect

Distance from the ocean 5 km, 10 km and 15 km

Vine age 10 years, 22 years, 14 years and 24 years old

Altitude 100m, 150m and 200m

Rootstocks 101-14, R110

Reserve status is only endowed if the grapes and resulting wine measures up to exceptional standard. Winemaking:

> Hand selected grapes from older, lower yielding vines are used. Fermentation is done with a selected yeast strain under controlled temperatures. Manual plunging during this period ensures optimal colour extraction. After five days the tanks are closed and allowed to macerate for a further period, normally 10-14 days. Pressing follows and the wine is transferred to barrel for the secondary fermentation. On completion a final quality check and analysis is performed and the Reserve is then prepared for barrel

ageing. Bottling is followed by hand labelling and further bottle maturation.

24 Months in 225L French oak, 85% new.

Tasting Classic Cabernet fruits with currants and cassis are supported by a fresh vibrant nose. Lead

> pencil shavings and cedar aromas compliment the overall complexity and sophistication. The palate shows sweet, ripe fruit balanced by round, structured and firm tannins. A lingering,

balanced finish lined with a good acidity reveals power to improve with time and an underlying elegance.

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Maturation:

Notes: