



## CABERNET SAUVIGNON 2018

### TASTING NOTES

Dark fruit aromas tantalize your senses as you're met with sumptuous dark plum and blueberry on the palate, complemented by notes of tobacco leaves. Flavours of mulberry take you back to childhood days of climbing a mulberry tree to pick the gems they offer. The earthy character on the palate is true to that of a cabernet sauvignon from Durbanville. A suggested pairing with Cassia's coffee braised venison shank.

### WINEMAKER, DANIEL KEULDER'S COMMENTS

Great wine is made in the vineyard', this being ever-true in the case of Cabernet Sauvignon. Durbanville's cool, maritime climate is suited for the production of elegantly styled Cabernet Sauvignon characterised by concentrated fruit flavours and soft, plush tannins.

Leaves were removed in the bunch zone on the south side of the canopy that improved sunlight penetration in the bunch zones to ensure optimal ripening conditions. This also increases the bud fertility for the vine in years to come. Small berries and tiny bunches results in high fruit concentration of the juice at harvest and results in a complex, concentrated wine in the bottle. Grapes are hand harvested at full phenolic ripeness, destemmed and the individual berries are sorted. Fermentation takes place in open fermenters with punch downs every four hours. The wine is left on the skins for a further three weeks after fermentation before the wine is pressed.

The wine was matured in small French oak barrels for 12 months (30% new oak) followed by a light filtration prior to bottling. This wine will develop further complexity with careful cellaring.

### VITICULTURAL DETAILS

Cultivar: 100% Cabernet Sauvignon  
Vintage: 2018  
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E  
Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 14.21%  
Residual Sugar: 2.2 g/L  
Total Acidity: 5.8 g/L  
pH: 3.54  
Total extract: 32.9 g/L

