WEATHER CONDITIONS – Simonsberg, Stellenbosch

Experienced a warmer summer with higher temperatures at night resulting in a shorter ripening period. Thanks to sufficient cold units, a full dormancy break was achieved. Bud breaks occurred 2 weeks earlier. Relative low pH levels and good acids characterise the harvest.

WINEMAKING

The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation skin contact for 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. Racked on average every 4 months. Matured during 12 months in oak.

GRAPE VARIETIES

Cabernet Sauvignon

PRODUCTION

9183 cases – 55100 bottles

ANALYSIS

Alcohol: 14,0% Vol.

pH: 3,67

Total Acidity: 5,65 g/L

Residual Sugar: 2,30 g/L