WEATHER CONDITIONS – Simonsberg, Stellenbosch
Winter was late, but cold enough to break dormancy.
Very low rainfall hence extremely low soil moisture levels which meant irrigation was key
to relieving stress in the vineyard.
Good spring which led to even bud burst.
Warm weather with little to no rain resulted in smaller berries and lower bunch mass
although there were more bunches.
The harvest was earlier and larger than last year.

WINEMAKING
The grapes were lightly crushed into stainless steel tanks. Natural fermentation took
place with a mixture of rack and returns and open pump-overs. Post fermentation
skin contact for 2-3 weeks was followed by a gentle pressing. Malolactic fermentation
occurred in French oak barrels. Matured for 12 months in French oak and racked on
average every 4 months.

GRAPE VARIETIES
100% Cabernet Sauvignon

PRODUCTION
9186 cases - 55115 bottles

ANALYSIS
Alcohol: 14,5% Vol.
pH: 3,62
Total Acidity: 5,61 g/L
Residual Sugar: 1,64 g/L

GLASS COLLECTION
CABERNET SAUVIGNON
2017

THIS YOUTHFUL CLASSIC STELLENBOSCH CABERNET SAUVIGNON
DISPLAYS ALL THE CHARACTERISTICS ONE EXPECTS FROM A
SIMONSBERG CABERNET. IT IS LEAFY AND VERY PURE, WITH
BLACKCURRANT PASTILLE FRUIT, TANGY ACIDITY AND THE FINE
TANNINS THAT ARE THE HALLMARK OF THE GLASS COLLECTION WINES.