GLASS COLLECTION
CABERNET SAUVIGNON 2018

THIS YOUTHFUL CLASSIC STELLENBOSCH CABERNET SAUVIGNON DISPLAYS ALL THE CHARACTERISTICS OF THE SIMONSBERG. BLACK AND RED FRUIT AND VERY PURE, WITH BLACKCURRANT PASTILLE FRUIT, TANGY ACIDITY AND THE FINE TANNINS THAT ARE THE HALLMARK OF THE GLASS COLLECTION WINES.

WEATHER CONDITIONS – Simonsberg, Stellenbosch
Leaf fall occurred earlier than usual post-harvest due to limited water
Winter only cooled off later with higher than usual temperatures
We only received 80% of expected winter rainfall
Warm spring simulated early cultivars to have even and fast bud burst
Shoot growth varied due to temperature fluctuations which lead to faster suckering
Above average rainfall during flowering and berry set lead to unevenness between berries and bunches
Night time temperatures were cooler during ripening, which lead to good colour and flavour
Harvest started later but sped up mid-season and slow later due to rain showers.
13 February we saw large hail fall, but we had limited damage.
Despite the challenges and small a small harvest we will see great wines

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. Rack on average every 4 months. Matured during 12 months in oak.

GRAPE VARIETIES
100% Cabernet Sauvignon

PRODUCTION
15,103 cases – 90,622 bottles

ANALYSIS
Alcohol: 14% Vol
Total Acidity: 5,4 g/L
pH: 3.55
Residual Sugar: 2.6 g/L