



## 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. Racked 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

