



GLASS COLLECTION CABERNET SAUVIGNON 2016

THIS CLASSIC CABERNET SAUVIGNON IS CRAFTED FROM VARIOUS BLOCKS OF VINES ON THE ESTATE, GIVING IT COMPLEXITY AND BALANCE. YOUTHFUL, LEAFY 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

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

