



GLASS COLLECTION CABERNET SAUVIGNON

2019

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

Winter was cold and wet which helped to replenish the soil moisture after the drought of 2018.

Although spring was cool, the vines still had good bud burst.

Fluctuations in weather during flowering and berry set resulted in smaller berries.

Veraison started earlier than usual.

Cool conditions during growing season, meant that bunches ripening was varied.

At the beginning of February, intense heat waves accelerated the harvest of the early varieties.

Harvest was challenging with on-and-off wet conditions throughout. Finally, a long 3-week break in rain, increased the ripening time, resulting in perfect sugar and acidity levels.

The harvest ended up being a smaller yield than previous years but of exceptional quality.

WINEMAKING

The grapes were lightly crushed into stainless steel tanks.

Fermentation was done by natural ambient yeast with a mixture of rack-and-returns and open pump-overs.

Post fermentation skin contact occurred for 2-3 weeks before undergoing gentle press.

Malolactic fermentation occurred in French oak barrels and racked, on average, every 4 months.

Matured during 12 months in oak.

GRAPE VARIETIES

100% Cabernet Sauvignon

PRODUCTION

10,606 cases – 63,640 bottles

ANALYSIS

Alcohol: 13.5 % Vol.

Total Acidity: 5,7 g/L

pH: 3,6

Residual Sugar: 1,8 g/L

