



GLASS COLLECTION CABERNET SAUVIGNON 2017

THIS YOUTHFUL CLASSIC STELLENBOSCH CABERNET SAUVIGNON DISPLAYS ALL THE CHARACTERISTICS ONE EXPECTS FROM A SIMONSBURG 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.

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

