



# GLASS COLLECTION CABERNET SAUVIGNON 2020

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

An exceptionally warm and dry spring resulted in good and even bud burst.

The temperatures during the flowering and berry set period were average, with significantly less fluctuations than in the previous years.

Good rainfall measured at around 100 mm towards the end of October was crucial to replenish the dry soil profiles and led to stress-free flowering and berry set.

The moderate elements during the growing season as well as the seasonal rainfall at the start of the 2020 harvest, laid the foundation for a good harvest. Effective canopies promoted ripening in the early varieties, showing good acidity and sugar levels and harvested earlier than usual.

Sustained, moderate temperatures occurred until the end of March and resulted in effective plant functioning and full maturity in late varieties, leading to great concentrations, structure and desired alcohol levels.

## 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

16,666 cases – 100,000 bottles

## ANALYSIS

Alcohol: 14.5 % Vol.

Total Acidity: 5.8 g/L

pH: 3,59

Residual Sugar: 2,9 g/L

