



## CABERNET SAUVIGNON 2018

### VINEYARDS

The grapes used for this special wine are grown in a Southwest-facing vineyard with an East-West row orientation, located on one of Vondeling's highest and most temperate slopes. Planted in the late 1990s, their roots burrow deep into nutrient-poor, well-weathered granite soils. A small measure of clay helps retain moisture and offers great consistency of concentration and aroma. The grapes were hand-picked at a ripeness of 24°balling and great care is taken to ensure that only the very best fruit enters the cellar.

### VINIFICATION

Upon arrival at the cellar, the grapes are pre-chilled before processing. Once chilled they are gently destemmed, but not crushed, for berry sorting. Berry sorting ensures that no green matter goes into fermentation. Once sorted, the berries are cold soaked in their juice for approximately two days before a spontaneous natural fermentation begins. Whole berry fermentation and cold soaking extend the maceration period without extracting too deeply into the skin and pips. This minimizes the extraction of unwanted harsh and aggressive tannin, which promotes a more fruit-driven profile. Fermentation takes place in open-top fermenters and extraction is encouraged by hand plunging. Once dry, the wine is then drained to 300Lt French oak barrels and the skins are pressed in a traditional wooden basket press. Malolactic fermentation takes place in the barrel after which the wine is racked and returned to barrel. The wine spends a total of 14 months in barrel before its bottled and allowed to rest for another year before being released.

### TASTING NOTES, CELLARING & FOOD SUGGESTIONS

The wine has a dark, ruby red colour with purple undertones. It has a beautiful aroma of sweet treacle, black currents, orange blossom, dark chocolate, and vanilla pod. It has a vibrant palate, full of succulent black and redberry fruit, sticky toffee, liquorice, and silky tannins on the finish. Our Cabernet Sauvignon is best paired with hearty Italian-style dishes or a simple sirloin prepared over a hotbed of coals and severed with truffle and wild mushroom sauce.



#### Accolades

*2017 Vintage:*  
2020 Platter's Guide – 4 Stars  
2019 Michelangelo – Gold

#### Analysis

pH	3.48
Total Acidity	6.0 g/l
Residual Sugar	2.8 g/l
Alcohol	13.3 %

