

# CABERNET SAUVIGNON MERLOT 2016

## SOIL TYPE

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Origin: Stellenbosch.

Vineyard: 16 year old vines on five wire trellising with drip irrigation is used. The vines are situated on the North-West facing slopes of the Helderberg on decomposed granite.

## VINIFICATION

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The Cabernet Sauvignon-Merlot 2016 was vinified from selected fruit from low yielding mature vineyards.

Fermentation: The grapes were fermented between 25° - 28° C using commercial yeast. Malolactic fermentation was completed in barrel.

Alcoholic fermentation was done in open fermenters.

Maturation: 14 months in seasoned 300Ltr French Oak barrels.

## TASTING NOTES

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Intense black currant, plum and spice on the nose, these flavours follow through on the palate coupled with a rich juiciness and soft, silky tannins.

## ANALYSIS

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Alc.	14%	VA	0.65
pH	3.43	TA	6.5
R.S	2.6g/l		

## AGEING POTENTIAL

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From 4 - 8 years from vintage.

## IDEALLY SERVED AT

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18°C – 20°C

## COMPLEMENTS

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Roast meat and game.

## WINEMAKER

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Chris Williams.



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For more information, contact **Ilse Ruthford**:

ilse@compagniesdrift.com | Tel 021 843 3902 / 913 / 916 | Fax 021 843 3691