

# CABERNET SAUVIGNON MERLOT 2017

## SOIL TYPE

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Origin: Stellenbosch.

Sourced from Compagniesdrifts' own vineyards in Stellenbosch, well drained decomposed granitetopsoil with clay subsoil.

## VINIFICATION

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The Cabernet Sauvignon-Merlot 2017 was vinified from selected fruit from low yielding mature vineyards. The vines are densely planted on gravelly, low vigour Vilafontes and Dundee soil which has approximately 15% clay to ensure water availability to the vines roots right through the growing season. Approximately 30% of the bunches were removed at veraison to increase concentration and complexity of the wine. The hand picked fruit was vinified in stainless steel and soft tannin extraction. Aged in seasoned French Oak casks for 8 months before bottling.

## 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.	14.28%	VA	0.65
pH	3.52	TA	5.9
R.S	3.2g/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**:

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