

CABERNET SAUVIGNON/MERLOT 2018

SOIL TYPE

The vineyards selected to produce this red blend are planted mostly on decompose granite soils with a clay content evident throughout the soil profile in the Stellenbosch area. This ensures good water retention in the soil to ensure enough growth in order to ripen the grapes.

VINIFICATION

Grapes are harvested by hand only. Although harvesting by hand is labour intensive, this ensures that only the grape bunches that are at optimal ripeness are being picked. In the cellar gentle destemming of the grapes along with minimal crushing of the berry ensure that whole berries end up in the fermentation tank. Different yeasts were selected to ferment each vineyard while fermentation temperatures are constantly monitored. Pump overs are done twice a day to ensure gentle extraction. After alcoholic fermentation the wine was transferred to barrel where malolactic fermentation took place. Racking of the wines took place once malolactic fermentation was completed. The wine would then be transferred back to barrel and aged for 8 months 300L in barrels.

TASTING NOTES

This wine has a dark ruby red colour with a vibrant hue showing the youth of this wine. On the nose dark fruit aromas of black current and plums with notes of spice are detected. The Merlot adds to the sweet fruit flavours detected on the palette while the Cabernet Sauvignon adds to the dark fruit core that makes this wine a pleasant food companion.

ANALYSIS

Alcohol: 13.99 %
RS: 2.12 g/l
TA: 5.30 g/l

AGEING POTENTIAL

From 4 - 8 years from vintage

IDEALLY SERVED AT

18° - 20° C

COMPLEMENTS

Roast meat and game.

WINEMAKER

AltusTreurnicht



*On the nose
dark fruit
aromas of
black current
and plums with
notes of spice
are detected.*

For more information, contact **Ilse Ruthford**:
ilse@compagniesdrift.com Tel +27(0)21 843 3902 / 913 / 916