



STELLENBOSCH

1679

CABERNET SAUVIGNON 2018

VARIETALS: Cabernet Sauvignon 100%

STYLE: Full bodied, deep red colour with dark fruits and licorice aromas. On the palate the wine shows a balanced tannin structure with flavours of blackberry and hints of herbaceous freshness.

SOIL: Decomposed granite, Oakleaf and Tukulu soils.

AGE OF VINES: 18 years.

VINIFICATION: 8 days on skins in rotor fermenters at 25°C.

BARREL AGING: 24 months in new 225 liter 100% Classic French oak barrels from Tonnellerie Bossuet.

CLIMATE: Low rainfall, drier ripening season with cooler nights and warm, dry days during picking.

GRAPES: Smaller berries, with excellent colour and flavour intensity, harvested at optimum phenolic ripeness.

OPTIMUM DRINKING: This excellent 2018 vintage will peak from mid 2021 to 2031 when tertiary aromas will start to develop.

FOOD SUGGESTION: Game, beef and lamb dishes.

Alcohol : 14.19 % | RS : 2.8 g/l | pH : 3.56 | Total Acid: 6.0 g/l