

STELLENBOSCH

1679

THE LEGACY 2020



VARIETALS

Cabernet Sauvignon 50%, Merlot 12,5 %, Cabernet Franc 12,5 %, Petit Verdot 12,5 %, Malbec 12, 5%.

STYLE

Full bodied, yet an elegant classic style. Deep ruby red colour with blackcurrant (cassis) and red berry flavours.

SOIL

Decomposed granite, Oakleaf, Tukulu and Clovelly soils.

AGE OF VINES

Average of 18 years

VINIFICATION

7 days on skins in rotor fermenters at 25°C

BARREL AGING

24 months in new 225 litre 75% Classic and 25% Thimeo French oak from Tonnellerie Bossuet.

CLIMATE

Low rainfall, dry ripening season with cool 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 2020 vintage will peak from mid-2024 to 2034 when tertiary aromas will start to develop.

SERVING SUGGESTIONS

Serving at 16-18°C in a RIEDEL Vinum Cabernet Sauvignon/Merlot glass will be the perfect match for this wine.

FOOD SUGGESTION

Herb-crusted rack of lamb with rosemary jus, Slow-braised oxtail in red wine, Grilled ribeye steak with peppercorn sauce.

ANALYSIS

Alcohol : 14.66 % | RS : 3.4 g/l | pH : 3.57 | Total Acid: 6.1 g/l