



BOEKENHOUTSKLOOF

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CABERNET SAUVIGNON 2013

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FACT SHEET

Alcohol: 13.61%vol
RS: 2.4g/l
TA: 5.8g/l
VA: 0.71g/l
pH: 3.75

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Winemakers Comments:

These sandy northwest-facing slopes were planted with the CS14 and CS163 clones in 1991. In 2013 the Cabernet Sauvignon got picked over a period of 8 days, starting on March 20th. Cold maceration lasted 5 days, before some of the components were inoculated WE 372, others with Viniferm Extra Color (isolated in a biodynamic habitat, with elevated Xylase activity) and the balance fermented spontaneously. A Delestage and mainly remontage (depending on the phenolic ripeness of the batch) is done 3 times per day for just under two weeks. Some batches fermented in new French barriques on an OXO-system and only got pressed after 5 weeks on the skins. The temperatures during fermentation are slightly higher than with the Syrah and peak at 30-31°C. 100% new French oak (Sylvain) is used for the Cabernet Sauvignon seeing that it's got the structure and depth of fruit to support 26 month of maturation in new French oak. Egg-white and a loose bulk filtration are done before bottling. 804 cases were bottled.

Tasting Notes:

Back to Heuwelsig's unmistakable cassis dominance compared to the 2012 that showed more red fruit. A cedary spine covered with dark cherry, waxy crayon earthiness, graphite and enticing fynbos undertones. The palate is packed with blackcurrant and firm ripe tannins suggesting that this wine has at least a decade of ageing potential.

