



## BOEKENHOUTSKLOOF

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# STELLENBOSCH CABERNET SAUVIGNON 2014

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### FACT SHEET

**Alcohol:** 13.9%vol  
**RS:** 2.5g/l  
**TA:** 5.8g/l

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#### **Vineyard:**

Our Stellenbosch Cabernet Sauvignon, with 8% Cabernet Franc, is selected from a selection of sites on the north-westerly facing slopes of the Helderberg.

Soil: Table Mountain Sandstone

#### **Winemaking Philosophy (Vinification & Winemaker's Comments)**

Grapes picked by hand into small boxes, hand sorted and gently de-stalked. In stainless steel fermentation vessels, the grapes underwent a cold maceration, and then fermented at temperatures between 27 and 30°C, frequently pumped over to extract aromas, colour and tannin. After alcoholic fermentation a prolonged malolactic fermentation occurred naturally, in 225 litre barriques. The wine was matured in French oak barrique, from our preferred coopers Sylvain and Saury, and underwent a light egg white fining prior to bottling.

#### **Tasting Notes:**

Claret like in its profile, the wine exhibits richness, texture and a youthful elegance. Wild berry, cassis with spicy notes abound. The tannins are refined, well integrated and suggest the wine has significant ageing potential.

