



BOEKENHOUTSKLOOF

STELLENBOSCH CABERNET SAUVIGNON 2015

FACT SHEET

Alcohol:	14.71%vol
RS:	2.7g/l
TA:	5.6g/l
pH:	3.68

Vineyard

Our Stellenbosch Cabernet Sauvignon, containing 14% Cabernet Franc, was selected from various sites on the north-westerly facing slopes of the Helderberg mountain range. The prevailing soil types were a combination of decomposed granite, Table Mountain sandstone and “koffieklip”.

Winemaking Philosophy (Vinification & Winemaker’s Comments)

The 2015 vintage has been one of our greatest vintages to date, offering wines with wonderful balance, ripe fruit and restraint. A cold winter resulted in great berry set with even veraison. The absence of damaging heat spikes combined with the mild growing conditions all contributed to the quality of this wine. The grapes underwent cold maceration in stainless steel fermentation vessels and then fermented at temperatures between 27°C and 30°C with frequent pump-overs and occasional delestage to extract aromas, colour and tannins. After alcoholic fermentation, a prolonged malolactic fermentation occurred naturally in 225 litre barriques. The wine was matured for 20 months in 60% new French oak barrique from our preferred coopers, Sylvain and Saury.

Tasting Notes

A refined, complex nose offers aromas of cassis, dark berry fruit, pencil shavings and whiffs of spicy tobacco. Fine-grained powdery tannins are juxtaposed against both black and red berry fruit, hints of thyme and graphite and a vibrant acidity on the midpalate. The wine is lithe and multi-layered with exceptional balance, showing fine texture and a youthful elegance, suggesting significant ageing potential. Red berry fruit persists on the finish with notes of garrigue and fennel seeds.

