



BOEKENHOUTSKLOOF

STELLENBOSCH CABERNET SAUVIGNON 2016

FACT SHEET

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| Alcohol: | 14.73%vol |
| RS: | 2.5g/l |
| TA: | 5.4g/l |
| pH: | 3.67 |

Vineyard

Our Stellenbosch Cabernet Sauvignon 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)

Our Cabernet Sauvignon from the Helderberg area shows minerality and a classic graphite-like profile derived from the unique combination of soil type, high-altitude slopes with its specific aspect and the mild maritime influences from the cool False Bay coast. The warm, dry growing conditions of the 2016 vintage restricted yields, but offered exceptionally small berries with wonderful concentration and fruit flavour.

The grapes underwent a cold maceration in stainless steel fermentation vessels and then fermented at temperatures between 27° and 30° 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 18 months) in 60% new French oak barrique from our preferred coopers, Sylvain and Saury.

Tasting Notes

The nose is complex and alluring, offering redcurrant, black cherry and red plum aromas with whiffs of Herbes de Provence, Cape fynbos and clay dust. The red stone fruit of the nose follows through with flavours of youngberry, boysenberry and notes of lead pencil, pipe tobacco and tealeaf on a smooth palate. Fine-grained powdery tannins contribute to a certain nervosité on the mid-palate, juxtaposed against the opulence of fragrant fruit, firm acidity and smoky cedarwood undertones from integrated French oak. Vibrant berry fruit persists on a clean, focused finish.


