



BOEKENHOUTSKLOOF

STELLENBOSCH CABERNET SAUVIGNON 2017

FACT SHEET

Alcohol: 14.83% vol
RS: 1.34g/l
TA: 5.18g/l
pH: 3.67
W.O.: Stellenbosch

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 2017 vintage restricted yields, but offered exceptionally small berries with wonderful concentration and fruit flavour. Additional hang time this year ensued a slight reduction of the pyrazine and typical Helderberg *garrigue* character and contributed to beautiful black fruit characteristics.

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 intrigues with its aromas of black currant, dark cherry, graphite and exotic spice. The entry is smooth and subtle, with a firm, focused palate showing flavours of blackberry, perfumed black tea, oregano and hints of cedar. The mid-plate is linear and elegant with exquisite structure and fine-grained, supple tannins. Vibrant yet integrated acidity and a charcoal-edged texture create complexity in an exceptionally balanced wine. Blueberry, pencil lead and bay leaf linger on a fresh, precise finish with hints of cocoa.

