



## BOEKENHOUTSKLOOF

# STELLENBOSCH CABERNET SAUVIGNON 2018

### FACT SHEET

<b>Alcohol:</b>	14.69 % vol
<b>RS:</b>	1.90 g/l
<b>TA:</b>	5.40 g/l
<b>pH:</b>	3.75
<b>W.O.</b>	Stellenbosch

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#### Vineyards & Winemaker's Notes

Made from selected parcels of Stellenbosch Cabernet Sauvignon vineyards planted on the north-western facing slopes of the Helderberg mountain and south-eastern facing slope of the Polkadraai Hills. These parcels of excellent Cabernet Sauvignon grow on a combination of deep decomposed granite soils with Table Mountain sandstone and "koffieklip". The mild maritime influences from the cool False Bay coast and granitic soils are evident in this wine's hallmark minerality and classic graphite-like profile.

The 2018 vintage was challenging as it was the third consecutive year of drought with significantly lower yields in Stellenbosch. However, by carefully managing the vineyards and improving soil health, we could retain moisture in the soil and benefit from the dry conditions with very healthy grapes. The cooler night temperatures towards the end of February with few heatwaves meant longer hang times, allowing further fruit flavour development without sacrificing freshness and acidity.

The 2018 Cabernet Sauvignon is our 5th Stellenbosch vintage. This wine's ever-increasing quality is evident in that we have gained a greater understanding of the Stellenbosch vineyards and terroir. 2018 was vinified entirely at Boekenhoutskloof in tulip-shaped concrete tanks with *élevage* on our OXOline 2 system. The changes in vinification and *élevage* had a significant impact on the Cabernet's style, resulting in a more refined claret like structure with dark fruits and graphite.

#### Winemaking Philosophy (Vinification)

Grapes are hand-harvested and transported to our winery in Franschhoek and cooled before vinification. Each harvest-parcel is individually destemmed and crushed into tulip-shaped concrete tanks where they undergo a cold maceration period and spontaneous fermentation at temperatures between 27° and 30°. Frequent pump-overs and occasional delestage is performed to extract aromas, colour and tannins gently. After alcoholic fermentation, a prolonged malolactic fermentation occurred naturally in 225-litre barriques. The wine was matured on our OXOline system for 22 months in 60% new light toast, long seasoned French oak from our preferred coopers, Sylvain and Saury.

#### Tasting Note

The nose is delicate, slightly dusty and very alluring with ample dark fruit, graphite and pencil lead aromas and hints of sandalwood, tobacco, anise and bay leaf creating complexity. The palate is so smooth and lithe with layers of juicy blueberry and classic cassis flavours balanced with smoky, earthy nuances. The wine is juicy and supple with attractive acidity to balance and enough fullness and complexity on the mid-palate. It is classic in style, pliant and opulent, yet textured and elegant with its lush, smooth, cocoa-powdery tannin structure. The finish is long and herbaceous with beautiful, focused cedar oak nuances – a mouth-watering wine with finesse and class.

