



## De Wetshof Naissance Cabernet Sauvignon 2015 (750ml)

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 12.37 | ph: 3.69 | rs: 3.4 | ta: 6.0 | ts02: 24 | fs02: 79

type Red

producer De Wetshof Estate

style Dry

winemaker Danie de Wet

taste Fruity

wine of origin Robertson

body Medium

### tasting notes

This Bordeaux-style wine captures the essence of one of the world's great classical red cultivars to create a wine of elegance, power and individuality. The soil, sun and aspect of De Wetshof allows the wine to express freshness, power, elegance and a delicate plushness. Here intense dark berries, bittersweet chocolate and pencil shavings abound, while palate weight, depth of presence and a lasting finish enhance the experience of drinking a red wine of substance and pedigree.

### ageing potential

2 - 4 years

### blend information

100% Cabernet Sauvignon

### food suggestions

A wine to savour on its own, the Naissance Cabernet Sauvignon can also be enjoyed with roast beef and lamb, fillet steak with a mushroom based sauce and hearty beef, lamb or game casseroles.

### in the vineyard

#### Origin

Wine of Origin De Wetshof Estate, Robertson, South Africa

#### Climate

The Robertson Valley is characterised by cold winters and sunny summers, with an average annual rainfall of 350 - 400mm. In summer a fresh southerly breeze from the Cape Agulhas coast has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. Nights are chilly and during summer months a mist often shrouds the vineyards until late morning.

The dry climate and the bracing breeze keep pests to a minimum, resulting in sparse spraying programmes.

#### Irrigation

Computerised irrigation systems linked to weather station data and the monitoring of soil moisture-content ensures the vines are given the correct amount of water needed to produce grapes of optimum ripeness and developed flavours.

#### Soils

An abundance of free limestone is complemented by a heavy clay component ensuring excellent water-retention. This adds complexity and structure to the wines, allowing optimum varietal expression with classic red wine flavours of dark fruit, chocolate and pencil shavings. flavours of soft grapefruit and nuts.

#### Vineyard Information

Age of the vines 6 - 24 years

Vines per hectare 4 500

Rootstock Richter 99, 110 101/14

Planting row 2,4m x 1m and 1,83m X 1,2m

Trellising style 6 wire fence system cordon with spur pruning.

Yield 8 tons per hectare

### about the harvest

The grapes are picked in the coolness of morning, and the emphasis is on capturing powerful fruit at a full ripe stage when developed flavours of pure dark berry fruit prevail alongside soft juicy tannins. These are the characteristics needed to create a wine of structure, elegance

### and depth.