



protea

Cabernet Sauvignon

VINTAGE: 2017

AVERAGE TEMP: 18.01°C

RAINFALL: 448.5mm

ORIGIN OF FRUIT: Darling and Paarl

SOIL TYPE: Decomposed Granite and Clay

YIELD: 10ton/ha

HARVESTING BEGAN: 27/02/2017

HARVESTING ENDED: 07/03/2017

WINEMAKING: The grapes are picked by hand in the early morning hours, to ensure that the flavours stay intact. Grapes are then transported to the cellar and transferred into 10 000L stainless steel tanks. This is followed by alcoholic fermentation.

After fermentation the wine is drained from the skins and the skins are pressed. The free run wine and the press wine are matured in 2nd- and 3rd fill 225L and 500L French oak barrels and stainless steel tanks for approximately 12 months.

IN THE VINEYARD: These grapes are specially selected primarily from the Groenekloof ward in the Darling area. This area is unique for its warm days and cool nights. This aspect, together with the deep red soils, is beautifully expressed in the wine as a mix between dark- and red fruit flavours with good concentration and a soft juicy tannin structure.

TASTING NOTE: Dark berry fruit, spice and brush of tobacco on the nose. Richly fruited palate – with cassis, black berries and plum to the fore. The tobacco and spice notes of the nose are also apparent, along with deep fruitcake flavours and hint of licorice. Gentle grip and backbone make for a beautifully supple, soft-textured wine but with good intensity, body and structure. Supple and generous with a deliciously long aftertaste.

