



protea

Cabernet Sauvignon

VINTAGE: 2019

AVERAGE TEMP: 18.3°C

RAINFALL: 436.5mm

HARVESTING BEGAN: 23/02/2019

HARVESTING ENDED: 19/03/2019

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite and clay

YIELD: 9 ton/ha

VINTAGE NOTES: The 2019 South African vintage hit a record low volume due to the preceding drought. Despite the smaller crop, good quality wines can be expected from this vintage. With smaller berries, an excellent concentration of flavour and a good balance between acidity and sugar can be found. All of this contributes to the expected great quality of the 2019 vintage.

WINEMAKING: Alcoholic fermentation was completed in Stainless steel tanks. As soon as the wine has fermented dry, it was taken off the skins and gently pressed. After Malolactic fermentation, the wine was raked of the lees and aged on a selection of French oak staves for 12 months, to enhance the structure and balance of the wine.

TASTING NOTES: This wine displays an enticing combination of vibrant, bright red fruit and cherries with hints of vanilla and plums on the nose. The wine is juicy and soft supported by firm tannins with delightful hints of cigar box and sweet almond. The palate finishes on an earthy and graphite note, with a perfect balance between fruit and oak.

ALC: 14% TA: 5.1G/ℓ PH: 3.63 RS: 2.8 G/ℓ



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