

THE GARLAND 2015



Wine of Origin Stellenbosch

Style of Wine: Cabernet Sauvignon from a single site.

Grape varieties: 100% Cabernet Sauvignon

Heritage:

The name of the Estate was derived from the beautiful view we have of the spectacular Simonsberg, a mountain that dominates the landscape on the northern side of Stellenbosch. The slopes of Simonsberg is famous for its superb terroir and ideal soils to grow world class Cabernet Sauvignon on the deep red hued weathered granite soils. The vineyard is influenced by the Atlantic Ocean from the Table Bay and False Bay sides of the coast. The cool maritime site is at 400 meters altitude. Our family has a connection with these vineyards going back many generations and The Garland is a wine that expresses this close relationship with the mountain, the vineyard and our family.

Vintage Description:

The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage. The Garland was picked on 11 March 2015 at 26° Balling.

Vinification:

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Winemaking:

The yield was limited by green harvesting to one bunch per shoot. The grapes were hand-picked and meticulously hand sorted, before a cold soak was allowed for two days to enhance the berry fruit aromas. The fermentation was started by inoculation with a Bordeaux yeast culture to give a slow, even fermentation which peaked at 28°Celsius. Pump overs were done together with aerations to extract the maximum colour and fruit, and after fermentation, the maceration on skins lasted a total of 29 days. The free run wine was racked into a selection of the best tight grain new French oak for a total of 24 months. During the maturation the wine was racked every few months to soften the tannins and help with the integration of the fruit, tannin and oak.

Wine Description:

The wine displays an inky black centre with a great density of colour. A bright and youthful rim shows no signs of aging. Alluring black berry fruit synergise with perfumed potpourri notes, graphite pencil shavings and spicy cedar wood. The fresh brambly fruit on the palate entry expands into multi layered flavours of black cherry on the mid-palate. Tannins carved to perfection. This beautiful rounded Cabernet already displays complex characters of violets which is so true to the Simonsberg terroir. Great expression of Simonsberg Cabernet Sauvignon from the superb 2015 vintage and with further cellaring it will last for 15 to 20 years.

Wood Maturation:

24 Months oaking. 100% New French Oak.

Analysis:

Alcohol:	14.5% by volume
Residual Sugar:	3.0 g/l
Total Acidity:	5.9 g/l
pH:	3.67

Awards:

Greg Sherwood MW: 93 Points