



## THE GARLAND 2010

### Wine of Origin Stellenbosch

**Grape varieties:** 100% Cabernet Sauvignon

### Vintage Description:

The 2010 vintage was one of the smallest vintages in many years and the Stellenbosch region experienced a 20% drop in volumes compared to 2009. The growing season was difficult due to fierce winds at the end of October which damaged the fragile young shoots and bunches. This was not made easier by heavy downpours of rain at the beginning of November totalling nearly 100mm. Rain is almost always welcome in the vineyards, but this was during the flowering Cabernet and Shiraz and berry set was affected and led to a smaller sized vintage.

The ripening season was moderately cool and the Cabernets ripened during late summer under mild autumn conditions with cool nights. Long hang time allowed for slow maturation of the ripe tannins. The Garland was hand harvested on 22 March 2010 at full ripeness with sugar levels at 26°B with good natural acidity and low pH.

### Vinification:

Rigorous grape selection is done in the vineyard to ensure only the very best quality grapes are destalked to end up in the fermenter. Two days of pre-fermentation cold soak is followed by inoculation with cultured yeast. Extraction is done by pump overs and careful aerations during the fermentation. Temperature is allowed to increase gradually to reach its peak at 28° Celsius. Once the fermentation is completed, maceration on the skins extends for a total of 28 days before pressing. Maturation in new French oak barriques lasted 27 months and regular rackings are done to aerate the wine to enhance the softening of the tannins. Bottling was done in September 2012.

### Wine Description:

The Garland shows an elegant, dark opaque red brick colour with a black centre presenting a youthful tint in the rim.

Brooding ripe blackcurrant fruit with perfumed high notes of violets, black cherries and a hint of truffles & lead pencil. The nose shows a complex array of layered aromas that takes time to open in the glass. A rich silky entry welcomes the palate with opulent black cherry & cassis showcasing the near perfect vintage. The tight and concentrated framework is balanced by the ripe juicy Cabernet fruit that is destined to become more expressive with further maturation. Optimum drinking would be 2019 – 2024.

The Garland 2010 represents an exquisite gift to be enjoyed with friends & family in the years to come.

### Analysis:

Alcohol:	14.79% by volume
Residual Sugar:	3.7 g/l
Total Acidity:	5.5 g/l
pH:	3.6