

CABERNET SAUVIGNON/MERLOT 2022

SOIL TYPE

The vineyards selected to produce this red blend are planted in the Stellenbosch area.

VINIFICATION

Grapes are harvested by hand only. Although harvesting by hand is labour intensive, this ensures that only the grape bunches that are at optimal ripeness are being picked. In the cellar, gentle destemming of the grapes along with minimal crushing of the berry ensures that whole berries end up in the fermentation tank. Different yeasts were selected to ferment each vineyard while fermentation temperatures are constantly monitored. Pump overs are done twice a day to ensure gentle extraction. After alcoholic fermentation, the wine was transferred to barrel where malolactic fermentation took place. Racking of the wines took place once Malolactic fermentation was completed. The wine was then transferred back to barrel and aged for another 7 months in 300L barrels after which it is racked and filtered before bottling.

TASTING NOTES

This wine has a dark ruby red colour with a vibrant hue showing the youth of this wine. On the nose red fruit aromas of mulberry and plums are supported by subtle undertones of oak. The Merlot adds to the sweet fruit flavours detected on the palette while the Cabernet Sauvignon adds to the dark fruit core that makes this wine a pleasant food companion.

ANALYSIS

Alcohol:	13.46 %
RS:	2.3 g/l
Ph:	3.35
TA:	6.1 g/l

AGEING POTENTIAL

From 4 - 8 years from vintage

IDEALLY SERVED AT

18° - 20° C

COMPLEMENTS

Roast meat and game.

WINEMAKER

AltusTreurnicht

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*On the nose
red fruit
aromas of
mulberry and
plums are
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subtle
undertones of
oak.*