

GREAT HEART

2020 Great Heart Cabernet Sauvignon

Variety: 100% Cabernet Sauvignon

Wine of Origin: Stellenbosch

Source of Grapes:

This Cabernet is from a single vineyard planted in the deep, loam rich soils on the lower slopes of the Helderberg Mountain.

Date(s) Harvested:

The grapes were hand-harvested between 24 – 26 March 2020.

Yields:

8 tons/ha = 40 HL/ha

Winemaking:

Cool, hand-harvested grapes were destemmed, sorted and crushed to tank. Minimal SO₂ was added and, as with all our wines, no further additions were made. The must was initially pigeaged once a day. After about 4 days, fermentation began with indigenous yeasts and the cap was kept moist with one or two gentle actions per day, depending on extract and tannin development. Temperatures were kept below 28 °C. Fermentation lasted 7 to 10 days after which 3 to 7 weeks (also depending on tannin development) skin contact was given. The wine was then pressed to barrel for malolactic fermentation and maturation. The barrels were racked in Spring to blend the wine, which was then returned to barrel and later bottled unfiltered and unfined.

Maturation:

11 Months in 225L & 500L French Oak barrels with 10% new.

Tasting Note:

Deep garnet red with attractive aromas of elderberries and red currant leaf. The broad mid-palate is cupped by silky tannins and intricate layers of plums, graphite and pomegranate and it finishes with a gentle, yet lingering array of mulberry coulis and light cocoa dust. The wine pairs well with roasted meats and root vegetables as well as creamy pasta dishes. It is also vegan friendly and best served at 16-18 °C.

Technical Details at Bottling:

Alcohol 14.0% - RS 2.4 g/l - TA 5.1 g/l - pH 3.78



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