

CABERNET SAUVIGNON 2018

With a cool continental climate, diverse soil types, unpolluted air and free-flowing pe

crystal-clear waters. H period give rise to this pl		net vineyards that hav	e a longer ripening	
	VINEY	A R D S		
Facing:	South west	South west		
Soil types:	Red Slate and	Red Slate and Hutton		
Age:		6.9 ha = average age of 16 years and 5.9ha = average age of 5 years		
Planted:	12.71 ha			
Yield per hectare:	6 - 7 t/ha	6 - 7 t/ha		
Trellised:	Extended 6 wi	re Perold		
Irrigation:	Supplementary	Supplementary		
Clone:	163C (Scleipp), CS46, 32, 27 on Rich	nter 99	
Harvest date:	8 March - 22 M	March 2018		
T. COLLEGE	WINEM	AKING		
the grape cap. A max fermentation a further pressing and barrelling barrel and maturation is 40% 1st fill, 45% 2nd fil and medium-plus toastin	10-14 days of external control of the control of th	ended skin maceration . Malolactic fermenta ight and medium grain	takes place before tion is completed in oak. grain with medium	
Alc 14.0 % vol	TA 6.1 g/l	RS 3.2 g/l	pH 3.5	
WILNE	· ·	V Secultar		
WINE	MAKER'S T	TASTING NOT	ES	
A text-book Cabernet sa plums with hints of vio palate and a smooth finis	lets. Well integrate			
Optimum Drinking Tir	ne: 3 – 6 years			
	FOOD P	AIRING		
Steak! Slightly fatter ste will do the thing. Ostrich				
Cheese: A beaufort, RE amsterdammer and stilto			acester, older	
	A C C O I	LADES		
G 1 7777 1 1 110				

SAWi Awards '18 - Platinum: 100 points

Platter's SA Wine Guide '20: 4.5 stars – 2017 vintage

Veritas '19: Silver Outstanding – 2017 vintage

IWSC '19: Silver – 2017 vintage

Novare SA Terroir Award '19 Cederberg Ward: Top Cabernet Sauvignon – 2017 vintage

Tim Atkin '19 Report – 2017 vintage

IWCA '19: Silver – 2017 vintage

Concours Mondial du Bruxelles: Silver Medal – 2017 vintage

Prescient Cabernet Sauvignon Report '19: 90 points – 2017 vintage

