

STELLENBOSCH

PINOTAGE, CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, SHIRAZ 2018 'CAPE BLEND'

VINIFICATION

Wine maker description A velvety opulent wine made with the Cape's own grape

Pinotage blended with noble varieties. Rich and intriguing aromas and intriguing flavours suggestive of black forest cake with notes of cigar box and ripe cherries. Soft tannins, red fruit and a lively finish are hallmarks of this wine that is a signature of South African excellence.

Varieties Pinotage (43%), Cabernet sauvignon (24%),

Merlot (19%), Cabernet franc (9%), Shiraz (5%)

Origin Wine of Origin Stellenbosch

where after it was fermented in stainless steel tanks at optimal temperatures of between 22-28°C. Here after malo-lactic fermentation took place on wood staves in stainless steel tanks. The wines were then matured separately for 10 months in 45% new 225L French and American oak, before being blended and left to marry for

a further 2-4 months.

Date of bottling 24th February 2020

Analysis pH 3.42 Total acidity 6.0 g/L

Residual sugar 2.8 g/L Alcohol 14%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite)/Table Mnt.

Sandstone

Aspect Cab s – west Pinotage – north west Merlot -

south & south west

Area Cab s - 5.86 Pinotage - 4.5 Merlot - 8 Ha

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting Cab s - 2000 Pinotage - 2001 & 2002 Merlot - 1999

Clones Cab s – 46C & 1631, 15M, 169AX Pinotage – PI45 &

PI48A Merlot - MO343 & MO12, MO181 & MO192,

MO3.

Balling at picking 24.5 - 25.9 B

