

Café Cabernet Sauvignon 2016



Tasting Notes

Rich coffee, chocolate and mocha aromas. A wine carefully crafted with French and American oak to bring out the natural mocha flavours, complimenting the blackcurrant, berry and plum nuances, intrinsic to this noble grape variety.

Food Suggestions

Roasted venison, rack of lamb or even a simple dark chocolate pudding. Best at a temperature between 16° C and 17° C.

In The Vineyard

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our vines thrive on the decomposed high mineral granite Oakleaf with sub –dominant Grenrosa and Tukulu soil formations on the mountain. The blocks are carefully manipulated for high concentrated flavour with low yields. Controlled irrigation and 7 strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning. Hand harvest in February at dawn to keep grapes cool for vinification.

In The Cellar

De-stemming and crushing. Maceration and controlled fermentation at 25°C for 10-14 days, in stainless steel tanks with pump overs twice a day. Pressing. Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation. Six months matured in 100% new French and American oak to match sensory. Stabilizing Filtering. Bottling and labelling at the Estate. Composition: 100% Cabernet Sauvignon.

alcohol

14 %vol

ph

3.6

rs

3.4 g/l

ta

5.5 g/l