



SUPERSINGLE VINEYARDS
SOUTH AFRICA



Granietbult Cabernet Sauvignon 2017

New World style of Cabernet Sauvignon, with voluptuous fruit and complexity, bold, yet ripe tannin structure. South-facing vines on an elevated hill of granite, thriving on a combination of crumbled rock and clay, the result of countless years of decomposition; consequently, the wine is named 'Granietbult' translating to 'granite hill/hump' from Afrikaans.

Cold soaked for 10 days at 8°C under a CO₂ blanket. Thereafter the wine was fermented up to a maximum temperature of 28° Celsius. Pumped over 3 times daily to maintain a low temperature in the cap of solids. 30 days post-maceration. Both free-run and press juice were used. 18 months in French oak barrels, of which 30% is new.

VINEYARD: Stellenbosch Kloof

TASTING NOTES:

A perfumed wine with concentrated aromas of red, blackberries follow through onto a rich, highly extracted palate with refined tannins, ending in a lengthy finish.

ALC: 14.34 TA: 5.9 RS: 2.3 pH: 3.58