

*Cellar Selection*



## Cabernet Sauvignon Merlot 2018

**Wine of Origin:**

Coastal region

**Viticulture:**

The grapes for this wine were sourced from selected parcels of fruit from across the Western Cape. 2018 was yet again a very dry season and a relatively warm winter. It was for this reason that very careful attention was paid to our viticulture practices to ensure optimum ripening conditions in the canopy and to achieve physiological ripeness.

**Vinification:**

Individual parcels were picked in the early morning between sugar levels ranging from 23.5 and 25° balling. The grapes were de-stemmed only and not crushed, therefore were fermented “whole-berry”. The Cabernet Sauvignon grapes were fermented in open fermenters and regularly punched-down for optimum colour and tannin extraction. The Merlot was fermented in stainless steel tanks and pumped over, every four hours, for optimum skin and flavour extraction. After fermentation, extended skin contact was given and only the free-run juice was used. Each wine was matured for 14 months in 30% second and 70% third fill French oak barrels before final blending and bottling.

**Winemaker's Note:**

The 2 varieties were carefully blended to highlight the ripe dark plum Cabernet fruit on the nose and palate with Merlot contributing savoury characters and velvety tannins on the palate. This is an elegant wine that has great depth of flavour and with its great balance and wood integration this wine should age gracefully for many years to come.

