

THE WINERY OF GOOD HOPE

CABERNET SAUVIGNON MERLOT 2016

IN THE VINEYARDS

Mature trellised vineyards, grown in a rocky, Ferricrete (known locally as Koffieklip) produce this attractively styled blend. Both varieties are grown on a South East facing slope, overlooking False Bay with the ocean's edge some 5km away. This vintage is comprised of 85% Cabernet Sauvignon from 24 year old vines and 15% of the blend is Merlot from 18 year old vines.. The 2016 vintage was even smaller than 2015 as we experienced a very dry winter and a hot ripening season.

IN THE CELLAR

Picked at sunrise, the Cabernet Sauvignon was mostly whole berry fermented, whereas the Merlot grapes were crushed and destemmed into separate fermenters.. For a period of 5 days the grapes were cold soaked and a slight carbonic maceration employed for a lift in the fruit expression of the eventual wine. Cool fermentation temperatures and soft, daily pump-overs were used throughout to ensure an unhurried extraction of tannin from the skins. The wine was drawn off the skins straight thereafter in order to avoid over extraction. Gentle pressing yielded only the best, softly textured wine and this was transferred to tank for malolactic fermentation. Half of the wine was matured in French oak barrels for a period of 18 months before blending and bottling. The use of So2 was limited to an absolute minimum throughout so as to allow the wine to follow its own course and express its origin most clearly.

A NOTE FROM THE WINEMAKER

This harmoniously characterful blend of classic varieties aims to reflect the maritime influence of the site in which it is grown through its fresh and fragrant aromas of red fruit as well as shrubby fynbos notes. On the palate the wine expresses the vintage through a supple and finely hewn texture as well beautiful fruit concentration before a long, vinously savoury finish.

THE TECHNICAL BITS

VARIETIES	Cabernet Sauvignon Merlot	
APPELLATION	Stellenbosch, South Africa	
ANALYSIS	Alcohol	13.5% vol.
	Total acidity	6.3g/l
	pH	3.56
	Residual sugar	1.8g/l

