



KNORHOEK

STELLENBOSCH

CABERNET SAUVIGNON 2018

Cranberry, cassis, berry flavour on the pallet. Textured, juicy fruit, with chalky tannins.

Beautifully integrated and balanced Oak.

Wine of Origin – Stellenbosch

Bottling – 30 October 2019

Total production 8900 bottles

Vinification:

Individual grape parcels were crushed and fermented in open-top stainless-steel tanks with regular punch-downs (4-5 times daily).

Followed by extended skin maceration. The wines were then racked (transferred) to a combination of 1st, 2nd and 3rd fill French oak barrels, and left to mature for 20 months.

Maturation: 30% in New, 1st-fill French barrels, 70% in 2nd & 3rd- fill barrels, for 20 months

Notes of winemaker:

Winemaker's initial aromas of red berries which leads through to layered profiles of Sour cherry, flint and leather, rounding off into a plummy richness on the mid-palate and finishing off with soft, velvety tannins

Analysis:

Alcohol | 14.8%

Residual sugar | 2.5 gram/L

Total Acid | 6.0 gram/L

pH | 3.52

