

# J & G Cabernet Sauvignon

**VINEYARD:** These vineyards are planted on rocky, weathered shale soil with high lime content on a south sloping terroir.

**CLIMATE:** Moderate temperatures during ripening, ensured even ripening. Cool night temperatures was favourable for good colour development in the skins.

**HARVEST:** Hand harvested into 2 ton bins, after we did grape selection in the vineyard. Production of 6000 litres per hectare.

**WINEMAKING:** Grapes were harvested at 25 degrees balling. Cold soaking for 24 hours at 15 degrees Celsius. Fermentation took place at 26 degrees Celsius for 4 days. It was left in fermentation tank for 5-7 days and then racked into stainless steel tanks where it went through malolactic fermentation. This process was completed after 4-6 weeks. All the components were aged for 12 months in new 300L French oak barrels. After maturation the cultivars were blended and bottled after a light filtration.

Vintage	2018
Variety	Cabernet Sauvignon
Category	J&G
Origin	Robertson Valley, Western Cape, South Africa

## ANALYSIS

Alcohol	14 vol%
Sugar	2.55 g/l
Ph	3.48
Acidity	5.71 g/l
V/A	0.56

**TASTING NOTES:** Deep crimson red colour. Aromas of blackcurrant, dark chocolate and subtle hints of vanilla entices on the nose. Ripe, fine tannins on the palate gives the wine ample structure for aging, but also offers great immediate drinkability.

