



Wine Profile

CABERNET SAUVIGNON 2015

Nestling at the foot of the Helderberg Mountain, the historic Stonewall cellar has been creating quality wines for generations. The vineyards, some still bush vines, are planted in sandy loam soils which are perfect for producing wines with high fruit concentration and robust flavours.

Wine Analysis

Alcohol	14,32%
Sugar	3.2g/l
Acid	5.5g/l
pH	3.68

Vinification Notes

The grapes were picked at optimum ripeness to ensure the best flavour concentration and character. After crushing and de-stalking the mash was fermented where the cap was punched down 3 times per day during the initial stages, after which the must was pressed and left to mature in a mixture of 1st and 2nd fill barrels for 18months. Only the 15 best barrels were selected for this reserve wine.

Tasting Notes

White pepper, fynbos and blackberries characterise this youthful wine on the nose. This is followed by a full structured, broad middle palate. Understated oak and balanced tannins complete this full bodied wine, which will benefit from another 4 – 6 years of maturation.

The 2015 vintage conditions were ideal for creating well structured wines with concentrated fruits.