



## **Wine Profile**

### **RUBÈR 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	14,34%
Sugar	3.2g/l
Acid	5.7g/l
pH	3.53

#### **Vinification Notes**

The wine is a blend of MERLOT (46%), CABERNET FRANC (34%) and CABERNET SAUVIGNON (20%). Each portion was vinified separately to extract their varietal characteristics. The grapes were picked at optimum ripeness to ensure the best flavour concentration and character. After crushing and destalking 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 1<sup>st</sup> and 2<sup>nd</sup> fill barrels for 18 months. Only the 15 best barrels were selected for this reserve wine.

#### **Tasting Notes**

Smoky vanilla notes overlie the plummy ripe fruit nose. The wine is full bodied with voluptuous textured berries and grippy mature tannins, fleshing out the middle. The rounded finish promises good maturation for another 4 – 6 years.