



Wine Profile

RUBÈR 2016

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	14,24%
Sugar	3.6g/l
Acid	5.5g/l
pH	3.44

Vinification Notes

The wine is a blend of CABERNET FRANC (62%), MERLOT(32%) and CABERNET SAUVIGNON (6%). 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 1st and 2nd fill barrels for 18 months. Only the 15 best barrels were selected for this reserve wine.

Tasting Notes

This wine displays an array of black cherries, bramble and notes of dark chocolate. There are whiffs of French bon-bons and plenty of vivid tannins upon the mid-palate. Enticing and lingering with a complex structure.