



**MALBEC / CABERNET SAUVIGNON 2020** *Naturally Preserved*

**No Sulphur Added • Un-filtered • Un-fined • Vegan Friendly**

**Wine Composition:** 50% Malbec ; 50% Cabernet Sauvignon

**Wine of Origin:** Stellenbosch, South Africa

**Bottling Date:** 4 February 2021

**Packaging:** Cases x 6, 750ml glass bottle

***The Vineyard/Terroir:***

The single vineyard Cabernet Sauvignon is rooted in Tukulu soils, which are derived from ancient, decomposed granite. The vineyard is situated on a cooler Southern facing slope, and together with the cool Atlantic breezes it has a long ripening period which ensures the even ripening of the berries with a naturally crisp acidity. The single vineyard Malbec grows in deep alluvial Dundee soils, in the valley, where it gets frost during most winters.

***Vinification:***

Harvesting was done by hand when grapes reached phenolic ripeness for both cultivars. Fermentation lasted twelve days at lower-than-average fermentation temperatures to capture the elegant flavours and aromas. Both cultivars aged for ten months in 225ℓ French oak barrels with blending done two months before bottling. No filtration or stabilizing was done before bottling, therefore harmless sediment may occur over time.

***Wine description:***

**Colour:** Violet red

**Aroma:** Forest floor; Tobacco; Blackcurrants; Plums

**Palate:** Bold, yet elegant tannins; Fruit cake; Lingering black berries

***Analyses:***

Alc: 14% ; RS: 3.4 g/ℓ ; TA: 5.7 g/ℓ ; pH: 3,57 ; FSO2: 5 ; TSO2:6