



## The Partnership

---

### TASTING NOTES

**VINTAGE:** 2017

**VARIETAL:** 82% Cabernet Sauvignon, 15% Cinsault, 3% Cabernet Franc

**ORIGIN OF GRAPES:** Stellenbosch

### VINTAGE NOTES

Vineyards planted in decomposed granite soils with westernly slopes were identified in the Franschhoek-, Swartland- and Breede River areas to make this blend. Well-manicured and settled vines, yielding between 4 to 6 tonnes/ha.

### WINEMAKING

Fermentation took place in open top fermenters at 28°C with 4 – 6 punch downs daily. The wine was pressed gently up to 1.2 bar pressure after a short period on the skins. Malolactic fermentation took place in older 225l French Oak barrels for a total maturation time of 20 months then blended for bottling.

### TASTING NOTE

The blend of Cabernet Sauvignon, Cinsault and Cabernet Franc shows great concentration and length with pureness and focus on the palate. Red fruit driven with silky but present tannins shape this multi-dimensional wine which intrigues with every sip.

### ANALYSIS

Alc 13.89 % | Residual Sugar 1.4 g/l | TA 6.3 g/l | pH 3.43

### WINEMAKER

Wynand Grobler

