

Boekenhoutskloof Stellenbosch Cabernet Sauvignon

Category	Red
Grapes	86 % Cabernet-sauvignon, 14 % Cabernet franc
Appellation	Franschhoek
Producer	Boekenhoutskloof
Country	South Africa
Region	Western Cape
Size	750 ml
Degree of alcohol	13,5 %
Available	British Columbia, Alberta

Terroir

Stellenbosch Cabernet-sauvignon is containing 14 % Cabernet franc ; it was selected from various sites on the north-westerly facing slopes of the Helderberg mountain range. Soil: Combination of sites consisting of decomposed granite, Table Mountain sandstone and "koffieklip" (ferricrete).

Vinification and maturation

The grapes underwent a cold maceration in stainless steel fermentation vessels and then fermented at temperatures between 27 °C and 30 °C with frequent pump-overs and occasional delestage to extract aromas, colour and tannins. After alcoholic fermentation, a prolonged malolactic fermentation occurred naturally in 225 litre barriques. The wine was matured for 20 months in 60% new French oak barrique.

Features

A refined, complex nose offers aromas of cassis, dark berry fruit, pencil shavings and whiffs of spicy tobacco. Fine-grained powdery tannins are juxtaposed against both black and red berry fruit, hints of thyme and graphite and a vibrant acidity on the midpalate. The wine is lithe and multi-layered with exceptional balance, showing fine texture and a youthful elegance, suggesting significant ageing potential. Red berry fruit persists on the finish with notes of garrigue and fennel seeds.

Medals / Press reviews

2014 – 92 pts Wine Spectator

Other information

RS: 2.7g/l -

TA: 5.6g/l -

pH: 3.68

Product codes

Québec : 13568551, British Columbia : 36572, Alberta : 708831

