

STELLENBOSCH

'C'- CAPE BLEND 2022

## VINIFICATION

Wine maker description A velvety opulent wine made with the Cape's own grape

Pinotage blended with noble varieties. Rich and intriguing aromas and flavours with exploding layers of dark red fruits with notes of ripe plums, red velvet cake and tobacco. Soft tannins, balance and complexity are hallmarks of this uniquely South African. Fantastic with

signature steakhouse cuts or Malay curries.

Varieties Pinotage (40%), Cabernet Sauvignon (38%),

Merlot (11%), Cabernet Franc (11%)

Origin Wine of Origin Stellenbosch

where after it was fermented in stainless steel tanks at optimal temperatures of between 22-28°C. Here after malo-lactic fermentation took place on wood staves in stainless steel tanks. The wines were then matured separately for 10 months in 45% new 225L French and American oak, before being blended and left to marry for

a further 2-4 months.

Date of bottling 4 November 2024

Analysis pH 3.54 Total acidity 5.7 g/L

Residual sugar 2.5 g/L Alcohol 14%

## **PROVENANCE**

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite)/Table Mnt.

Sandstone

Aspect Cab s – west Pinotage – north west Merlot -

south & south west

Area Cab s -5.86 Pinotage -4.5 Merlot -8 Ha

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting Cab s – 2000 Pinotage – 2001 & 2002 Merlot – 1999

Clones Cab s – 46C & 1631, 15M, 169AX Pinotage – PI45 &

PI48A Merlot – MO343 & MO12, MO181 & MO192,

MO3.

Balling at picking 24.5 - 25.9 B

