

# RUST EN VREDE

STELLENBOSCH

## PAST VINTAGES

### Cabernet Sauvignon 2019

CSPC# 722274

750mlx6

13.74% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.70 g/l	pH: 3.61	Residual Sugar: 2.1 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vintage</b>	Unusually warm late-winter and early-spring temperatures resulted in a smaller crop for the 2019 vintage. Cooler days and nights allowed slower sugar accumulation while phenolics kept developing. Picking times were strongly influenced by fruit development, and the continuing cool summer resulted in a waiting game for the fruit. The late harvest coincided with a cold and rainy autumn, making it a challenging vintage in both the vineyard and cellar		
<b>Vineyards</b>	Rust en Vrede has a Mediterranean climate and is a warmer microcosm in the Helderberg area. This is why we specialize in Cabernet Sauvignon and Syrah, which lend themselves to full bodied wines with powerful structure. Approximately 60% of the Estate is planted with Cabernet Sauvignon. Seven clones of this variety are grown here: 18H, 37C, 46C, CS163, CS169, CS338 & CS23A. Our north facing vineyards are planted in Tukulu soil, derived from Helderberg granite and Table Mountain sandstone with small deposits of iron stone, showing good water retention that is carefully monitored and supplemented by drip irrigation. A higher amount of sandstone allows good drainage, resulting in weaker growth and more intense wines.		
<b>Harvest</b>	25 March - 10 April 2019		
<b>Vinification/ Maturation</b>	Made only from Estate-grown grapes that are picked and sorted by hand. Each harvest-parcel and individual clones are vinified separately. Harvested grapes are destemmed, crushed and pumped into open top fermentation tanks where they undergo a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300L barrels for 18 months.		
<b>Tasting Notes</b>	Deep crimson with well-defined red and black cherry prominent on the nose. Dark chocolate, cedar and pencil shavings bring complexity and typicity to this Helderberg Cabernet. The palate is structured with fresh acidity and bold tannins that will balance each other well over time. Cherry notes carry through on the palate, growing in intensity and complexity with layered cassis, blackberry, liquorice, and a pinch of black pepper.		
<b>Cellaring</b>	10 to 15 years.		
<b>Serve with</b>	Grilled beef, ribs, and pork. Venison, hard cheese.		
<b>Production</b>	5,500 cases made.		
<b>Scores/Awards</b>	<b>92 points</b> - Alison Napjus, Wine Spectator - August 2022 <b>93 points</b> - Decanter World Wine Awards – 2021 <b>93 points (4.5*)</b> - Malu Lambert, John Platter's Guide to South African Wines, 2022 <b>Commended Medal</b> - International Wine Challenge 2021		
<b>Reviews</b>	<i>"A concentrated red, offering great harmony and balance, this deftly marries racy acidity and a dense core of fine tannins to a lovely range of ripe cassis and black plum, bay leaf, espresso, minerally iron and delicate spice notes. Long and lightly chalky on the finish. Drink now through 2032. 5,500 cases made."</i> - AN, Wine Spectator  <i>"Confident &amp; supple, showing creamy cassis, black cherry &amp; pencil shavings. 2019 velvet R&amp;V styling, silky yet firm tannins frame blackcurrant core, dusting of cocoa, a line of stony acid drawn right through. Beautifully balanced. 18 months oak, 20% new."</i> - ML, wineonaplatter.com		



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#### Cabernet Sauvignon 2018

CSPC# 722274

750mlx6

14.67% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.80 g/l	pH: 3.56	Residual Sugar: 2.0 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vintage</b>	The vintage of 2018 was challenging because it was the fourth consecutive year of drought, bringing dry conditions with water restrictions. Careful water management was essential, but the benefit of the dry weather meant very healthy vines. The dry conditions also resulted in smaller berries, which in turn provide excellent colour and flavour intensity. Cooler nights towards the end of February meant a longer hang time, allowing for further flavour development. Despite the irrigation challenges and a smaller crop, 2018 bodes very well for high quality wines.		
<b>Vineyards</b>	Mediterranean climate with precisely 479mm rainfall during the vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds, particularly Cabernet Sauvignon and Syrah which lend themselves to full-bodied wines with powerful structure. Approximately 60% of the Estate is planted with Cabernet Sauvignon. Seven clones of this variety are grown here: 16C, 37C, 46C, CS163, CS169, CS338 & CS23A. Our north facing vineyards are planted in Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, with small deposits of ironstone, showing good water retention which allows for only moderate vine stress during dry years. A higher amount of sandstone allows more drainage which results in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.		
<b>Harvest</b>	22Mar - 4 Apr 2018		
<b>Vinification/ Maturation</b>	Made only from Estate-grown grapes that are picked and sorted by hand. Each harvest-parcel and individual clones are vinified separately. Harvested grapes are destemmed, crushed and pumped into open top fermentation tanks where they undergo a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300L barrels for 18 months		
<b>Tasting Notes</b>	Opaque in colour with prominent aromas of cassis, blackberry, bramble, and mulberry. The dark fruit is layered with savoury notes of cured meat and dried herbs. Rich fruit follows on the palate, sustained by fresh acidity and fine, mouth-coating tannins. Flavours of sandalwood, allspice, worn leather and pencil shavings add complexity and depth to this classically styled Stellenbosch Cabernet Sauvignon.		
<b>Cellaring</b>	10 to 15 years.		
<b>Serve with</b>	Grilled beef, ribs and pork. Venison, hard cheese.		
<b>Scores/Awards</b>	<b>92 points (4.5*)</b> - Malu Lambert, John Platter's Guide to South African Wines, 2021 <b>89 points</b> - Tim Atkin, MW - timatkin.com - January 2020 (score only)		
<b>Reviews</b>	<i>"Previously called just by the variety name. A beneficial reining in of oak for 2018 (20% new &amp; 18 months vs 2017's 50% &amp; 22) preserves the plush styling &amp; velvet tannins that let you know you're in the house of R&amp;V, underpins a real stoniness to the aromas, flinty graphite alongside concentrated cassis, cherry pip &amp; dark floral perfume."</i> - ML, John Platter's Guide to South African Wines  <i>"Crimson red in color. Aromas full of ripe, wild strawberry, red and black cherries, mulberries, and black currant. Earthy, savory notes on the nose and palate followed by richness of fruit held in balance by its gravelly tannin structure and juicy acidity."</i> - Winemaker's Note		



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#### Cabernet Sauvignon 2017

CSPC# 722274

750mlx6

14.76% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.40 g/l	pH: 3.60	Residual Sugar: 1.8 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vintage</b>	The winter of 2016 was extremely dry, with a maximum rainfall of 579mm, much lower than the average 712mm. The cool months after winter triggered a good bud break followed by immediate dry weather. These conditions resulted in a high number of bunches, producing smaller berries (20% smaller than usual). The smaller berries balanced the effects of the dry conditions, which allowed for normal and healthy production.		
<b>Vineyards</b>	Mediterranean climate with precisely 479mm rainfall during the vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds, particularly Cabernet Sauvignon and Syrah which lend themselves to full-bodied wines with powerful structure. Approximately 60% of the Estate is planted with Cabernet Sauvignon. Seven clones of this variety are grown here: 16C, 37C, 46C, CS163, CS169, CS338 & CS23A. Our north facing vineyards are planted in Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, with small deposits of ironstone, showing good water retention which allows for only moderate vine stress during dry years. A higher amount of sandstone allows more drainage which results in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.		
<b>Harvest</b>	28 February – 3 April 2017		
<b>Vinification/ Maturation</b>	Primary fermentation took 7 days, followed by 21 days maceration. Malolactic Fermentation in Barrel. 18 months in 100% French oak with (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill) 300l medium toast barrels.		
<b>Tasting Notes</b>	Crimson red, there's a certain sweetness to the aromas packed with ripe, wild strawberry, red and black cherries, mulberries and black currant. Nice and pure Helderberg fruit. This is a stylish wine with added earthy, savoury notes on both the nose and the palate. The texture is made velvet by the richness of fruit held in balance by its superb gravelly tannin structure and juicy acidity. There's a sense of clarity that 2017 shows – allowing for upfront drinkability but also serious ageing potential.		
<b>Serve with</b>	Grilled beef, ribs and pork.		
<b>Scores/Awards</b>	<b>94 points</b> - Prescient Cabernet Sauvignon Report, Winemag.co.za - 2019 <b>89 points</b> - Anthony Mueller, Wine Advocate #245 - October 2019		
<b>Reviews</b>	<i>"Matured for 18 months in French oak, 20% new. Red and black fruit, flowers and herbs plus some pencil shavings on the nose. The palate has a weightless intensity about it – pure fruit, vibrant acidity and chewy tannins. Balanced, layered and long. Has the structure to age with benefit for many years."</i> - winemag.co.za		
<b>Reviews</b>	<i>"Beginning with classic aromas of Cabernet on the nose, the 2017 Estate Cabernet Sauvignon wafts with aromas of mocha, cocoa, blackberry, cassis and dried currant, along with subtle oak tones. The palate is focused and structured with chocolate and espresso flavors that give way to complex and juicy cassis wound up with an oaky essence of nutmeg, vanilla and cinnamon. Full-bodied and with a long finish, the wine ends slightly chocolatey. Just over 34,000 bottles were made from Cabernet that was aged only in French oak barrels for 18 months."</i> - AM, Wine Advocate		



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## STELLENBOSCH

### PAST VINTAGES

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#### Cabernet Sauvignon 2015

CSPC# 722274

750mlx6

14.54% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.00 g/l	pH: 3.57	Residual Sugar: 2.7 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vintage</b>	Due to an early bud break and very dry conditions in the months following irrigation management was used. This led to a short and challenging harvest. Harvest volume was as per normal, up by 0.8%. The 2015 vintage is well structured with a lighter body and linear fruit expression.		
<b>Vineyards</b>	The vineyards are situated on north facing slopes at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. Situated in close proximity to the Atlantic Ocean, cool sea breezes help reduce the vineyard temperatures during the summer months, extending the ripening period and thus allowing for big well-structured wines to develop.		
<b>Harvest</b>	26 February – 11 March 2015		
<b>Vinification/ Maturation</b>	Primary fermentation took 7 days, followed by 21 days maceration. Malolactic Fermentation in Barrel. 18 months in 100% French oak with medium toast.		
<b>Tasting Notes</b>	Dark ruby. Flavours of Ripe plum, blackcurrant, mocha and dark chocolate with hints of sweet caramel biscuit form a rich and powerful character. The palate shows wonderful complexity with juicy, fruit driven flavours that integrate with smooth velvety tannins to create a bold elegant finish.		
<b>Serve with</b>	Grilled beef, ribs and pork.		
<b>Scores/Awards</b>	<b>91 points</b> - James Molesworth, Wine Spectator - October 2017 <b>4.5* stars (92 points)</b> - Greg de Bruyn, Platter's South African Wine Guide 2018		
<b>Reviews</b>	<i>"Sleek and focused, with a delicious beam of red currant and bitter cherry preserves lined with mouth-watering savory and tobacco hints. An iron spine holds the finish and adds length. Drink now through 2021."</i> - JM, Wine Spectator  <i>"Ripe, dense &amp; concentrated, impressive 2015 seduces with precise detail &amp; succulently rich fruit. Just enough edgy acidity &amp; herbaceous highlights cosseted in floral-scented, earthy cassis. Blossoms with time in the glass or decanting."</i> - GdB, wineonaplatter.com		



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## PAST VINTAGES

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### Cabernet Sauvignon 2014

CSPC# 722274

750mlx6

15.16% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.90 g/l	pH: 3.61	Residual Sugar: 2.9 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vintage</b>	Picking for the Estate vineyard fruit started a bit later than usual in the last week of February and went on until the 15 <sup>th</sup> of April. The vintage was that of far larger proportions, coming in at 44% larger than average. Due to a good spring, fruit set was good and led to high yields. The last two weeks of harvest brought rain which mimicked that of the typical Bordeaux season, these rains were consistent and helped ripen the fruit which led to an elegant vintage		
<b>Vineyards</b>	The vineyards are situated on north facing slopes at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. Situated in close proximity to the Atlantic Ocean, cool sea breezes help reduce the vineyard temperatures during the summer months, extending the ripening period and thus allowing for big well-structured wines to develop.		
<b>Harvest</b>	End of February until 15 <sup>th</sup> of April		
<b>Vinification/ Maturation</b>	Primary fermentation took 7 days, followed by 21 days maceration. Malolactic Fermentation in Barrel. 18 months in 100% French oak with medium toast.		
<b>Tasting Notes</b>	Deep Ruby. Bold crème de cassis, cigar box and liquorice are subtly supported by notes of black currant and dark chocolate. A great example of a Rust en Vrede Cabernet Sauvignon, approachable, opulent wine is full of velvety tannins with a refined, elegant yet bold finish.		
<b>Production</b>	5,958 cases made		
<b>Scores/Awards</b>	<b>88 points</b> - James Molesworth, Wine Spectator - Web Only 2016 <b>4 ½ stars</b> - Cathy Marston, John Platter's Guide to South African Wines, 2017 <b>Bronze Medal</b> - Decanter World Wine Awards 2016		
<b>Reviews</b>	<i>"A solid, gutsy Cabernet, with cassis and plum compote flavors coiled around a grilled savory note before heading into a grippy, iron-edged finish. Needs a little time to unwind. Best from 2017 through 2020. Tasted twice, with consistent notes. 5,958 cases made."</i> - JM, Wine Spectator  <i>"Classic black fruit nose on 2014 of cassis &amp; cooked cherries. Poised &amp; elegant with great fruit/oak balance, layered with sweet spices (liquorice &amp; perfumed cedarwood). Hints of lavender, sweet vanilla finish, plenty of development to come."</i> - CM, John Platter's Guide to South African Wines		



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## PAST VINTAGES

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### Cabernet Sauvignon 2011

CSPC# 722274

750mlx6

15.03% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.50 g/l	pH: 3.57	Residual Sugar: 2.6 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vineyards</b>	The vineyards are situated on north facing slopes at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. Situated in close proximity to the Atlantic Ocean, cool sea breezes help reduce the vineyard temperatures during the summer months, extending the ripening period and thus allowing for big well-structured wines to develop.		
<b>Vinification/ Maturation</b>	The grapes were harvested in February 2011. Primary fermentation took 7 days, followed by 14-21 days maceration. Malolactic fermentation took place in barrels after which the wine was left to mature for 18 months in French oak. The wine undergoes bottle-maturation for a further 9 months before being released.		
<b>Tasting Notes</b>	Colour: Opaque. Aroma: Cherry and Chocolate aromas backed up by hints of spice from the French oak. Palate: A very elegant wine with huge tannin structure, lovely fruit and great mid palate weight. This spice oriented Cabernet Sauvignon is supported by chocolate, tobacco and aniseed flavours on the palate.		
<b>Scores/Awards</b>	<b>91 points</b> - James Molesworth, Wine Spectator - July 31, 2013 <b>3 ½ stars</b> - John Platter, Platter's South African Wine Guide, 2013		
<b>Reviews</b>	<i>Bright Ruby Red. Cassis and red currant aromas are infused with hints of floral characteristics. A firm tannin structure is in balance with red fruit and liquorice flavours supported by a subtle oak component which fills the mid palate and carries through to the finish.</i> - Winemaker's notes  <i>"Deliciously pure, with an iron and savory spine running through the bright red currant, damson plum and raspberry fruit. Offers a racy, defined finish. Drink now through 2016. 7,380 cases made."</i> - JM, Wine Spectator  <i>"Smart, shows poised typicity. Still a tad gawky, ample cassis &amp; earthy grip, but needs time"</i> - JP, wineonaplatter.com		



# RUST EN VREDE

STELLENBOSCH

## PAST VINTAGES

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### Cabernet Sauvignon 2010

CSPC# 722274

750mlx6

14.87% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.10 g/l	pH: 3.61	Residual Sugar: 2.5 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vineyards</b>	The vineyards are situated on north facing slopes at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. Situated in close proximity to the Atlantic Ocean, cool sea breezes help reduce the vineyard temperatures during the summer months, extending the ripening period and thus allowing for big well-structured wines to develop.		
<b>Vinification/ Maturation</b>	Fermented in open top fermentation vats, pressed and left to mature in French 300L barrels for 18 months. The Cabernet clones (6) are kept separate throughout vinification, each getting a unique treatment of yeast and wood. After 18 months, the different clones are blended, bottled and left to mature for at least 18 months before release.		
<b>Tasting Notes</b>	Red fruit and violet aromas lead subtle nuances of dark chocolate, liquorice and characteristic lead pencil notes also come to the fore. The red berry and mocha flavours are supported by a well -structured, creamy mid palate with fine, grainy tannins. The wine shows beautiful elegance with a soft lingering finish.		
<b>Scores/Awards</b>	<b>91 points</b> - James Molesworth, Wine Spectator - February 28, 2013 <b>91 points</b> - Peter Moser, Falstaff Magazine - February 2013 <b>3 ½ stars</b> - John Platter, Platter's South African Wine Guide, 2013		
<b>Reviews</b>	<i>"Sleek and vibrant, with dark plum and red currant fruit laced with savory herb, pepper and tobacco notes. The long, tangy finish lets the fruit and savory notes intertwine wonderfully. Drink now through 2014. 550 cases imported."</i> - JM, Wine Spectator  <i>"Dark ruby with violet reflections, soft edge whitening. Delicate tabakig unterlegtes dark berry jam, cassis and blackberry jelly, mineral touch. Juicy, ripe cherries, sweet extract texture, fine tannins that are well integrated, elegant and persistent, showing a good length, has aging potential, mineral reverberation."</i> - PM, Falstaff Magazine  <i>"Two vintages tasted: 2009 (★★★★☆) is smart, shows poised typicity. It edges out 2010, still a tad gawky, ample cassis &amp; earthy grip but needs time."</i> - Platter's South African Wine Guide		



# RUST EN VREDE

## STELLENBOSCH

### PAST VINTAGES

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#### Cabernet Sauvignon 2008

CSPC# 722274

750mlx6

15.08% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.20 g/l	pH: 3.74	Residual Sugar: 3.40 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vineyards</b>	The vineyards are situated on north facing slopes at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. Situated in close proximity to the Atlantic Ocean, cool sea breezes help reduce the vineyard temperatures during the summer months, extending the ripening period and thus allowing for big well-structured wines to develop.		
<b>Vinification/ Maturation</b>	Fermented in open top fermentation vats, pressed and left to mature in French 300L barrels for 18 months. The Cabernet clones (6) are kept separate throughout vinification, each getting a unique treatment of yeast and wood. After 18 months, the different clones are blended, bottled and left to mature for at least 18 months before release.		
<b>Tasting Notes</b>	Opaque with a bright purple rim. Ripe black currant and mulberry aromas followed by dark cherry, plum and fine oak. Deep and rich with layers of black fruit flavours balanced by some cedary oak. Signs of youthful fruit come to the fore, followed by a long, fruit-filled finish with spicy notes at the end.		
<b>Scores/Awards</b>	<b>91 points</b> - James Molesworth, Wine Spectator - September 30, 2012 <b>91 points</b> - Lauren Buzzeo, Wine Enthusiast - November 1, 2011 <b>89 points</b> - Neal Martin, eRobertParker.com #196 - August 2011 <b>17 points</b> - Jancis Robinson, JancisRobinson.com <b>3 ½ stars</b> - John Platter, Platter's South African Wine Guide, 2012 <b>Commended</b> - Decanter World Wine Awards 2011 <b>Bronze Medal</b> - International Wine Challenge 2011 <b>Silver Medal</b> - International Wine Challenge 2011		
<b>Reviews</b>	<p><i>"Dark, sleek and polished, with dense but pure black currant, licorice and roasted plum notes. Long and nicely detailed through the finish, with tobacco, black tea and roasted apple wood notes checking in. A rock-solid, lip-smacking good Cabernet. Drink now through 2013. 4,165 cases made."</i> - JM, Wine Spectator</p> <p><i>"Intense and concentrated with thick notes of all-fruit preserves, tree bark, cigar leaf and old campfire throughout the nose and mouth. The velvety texture is amped up with assertive, lip-smacking tannins and a gripping finish that lingers endlessly. Hints of cassis skin and black tea astringency leave you primed for more."</i> - RV, Wine Enthusiast</p> <p><i>"The 2008 Cabernet Sauvignon has a very composed nose of blackberry, cedar and graphite that is overtly Old World in style. The palate is more New World with ripe black cherries and dark plum with hints of black olive. Grainy in texture, it displays good persistence and backbone towards the finish with admirable purity. Drink now-2016."</i> - NM, eRobertParker.com</p> <p><i>"The 2008 is big-framed, gawky, without the lush handsomeness of 2007. Flattened by 18 months in all-new Fr oak, 15% alcohol. A little sugar adds to the richness."</i> - Platter's South African Wine Guide</p>		





# RUST EN VREDE

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## PAST VINTAGES

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### Cabernet Sauvignon 2006

CSPC# 722274

750mlx6

15.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.03 g/l	pH: 3.72	Residual Sugar: 3.41 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vineyards</b>	The vineyards are situated on north facing slopes at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. Situated in close proximity to the Atlantic Ocean, cool sea breezes help reduce the vineyard temperatures during the summer months, extending the ripening period and thus allowing for big well-structured wines to develop.		
<b>Vinification/ Maturation</b>	Fermented in open top fermentation vats, pressed and left to mature in French 300L barrels for 18 months. The Cabernet clones (6) are kept separate throughout vinification, each getting a unique treatment of yeast and wood. After 18 months, the different clones are blended, bottled and left to mature for at least 18 months before release.		
<b>Tasting Notes</b>	Opaque with a bright purple rim. Ripe black currant and mulberry aromas followed by dark cherry, plum and fine oak. Deep and rich with layers of black fruit flavours balanced by some cedary oak. Signs of youthful fruit come to the fore, followed by a long, fruit-filled finish with spicy notes at the end.		
<b>Scores/Awards</b>	<b>Gold Medal - Concours Mondial de Bruxelles, 2009</b> <b>4 stars - John Platter, Platter's South African Wine Guide 2010</b>		
<b>Reviews</b>	<i>"Plums &amp; dark cherries in 06, with cedar-spiced firm dry tannins, this is not for casual sipping but for fine dining, or watch it develop over next 4+ yrs. Well made but tightly structured."</i> <i>- JP, Platter's South African Wine Guide 2010</i>		

