

# TABLE MOUNTAIN CABERNET SAUVIGNON 2016

## Background

Table Mountain is one of the world's most iconic landmarks: singular, enduring and awe-inspiring to those at the foot of Africa.

For centuries, it has stood as a welcoming beacon, leading the way to the Cape and its famous Winelands. It was here, more than 350 years ago, that the first vineyards were planted to ripen under the summer sun, but also cooled by ocean breezes to concentrate grape flavours.

The influence on the vineyards of the mountain, surrounded by the sea, is considerable and helps to shape the unique wines of the Cape.

Our wines, like the mountain that inspires them, are a symbol of true South African generosity.

## Vineyards

The grapes were sourced from a selection of the Cape's premier vineyards in the Stellenbosch, Paarl, Wellington and Robertson areas. The grapes were harvested at optimal ripeness to achieve the fruit-driven character of the wine.

## Winemaking

The grapes were harvested by hand at 23° to 25° Balling in February and March. Each vineyard block was individually vinified. The fruit was cold-fermented on the skins in stainless steel tanks at 20° to 25°C to retain fruit flavours. An additional three days' maceration assisted in preserving flavour while giving intensity of colour to the wine. The skins were then removed, pressed and malolactic fermentation completed.

## Winemaker's comments

*Colour:* Deep ruby red.

*Bouquet:* Blackcurrant and cherry aromas with hints of mocha and oak spice.

*Taste:* Full-bodied with blackcurrant, cherry and mocha flavours followed by oak spice.

## Food pairing

Great with steaks, beef stroganoff, winter casseroles and stews, roasts, veal and even robust poultry dishes and mature cheeses.

## Chemical analysis

Alcohol: 13,30% by volume

Residual sugar: 6,40 g/l

Total acidity: 5,66 g/l

pH: 3,67

