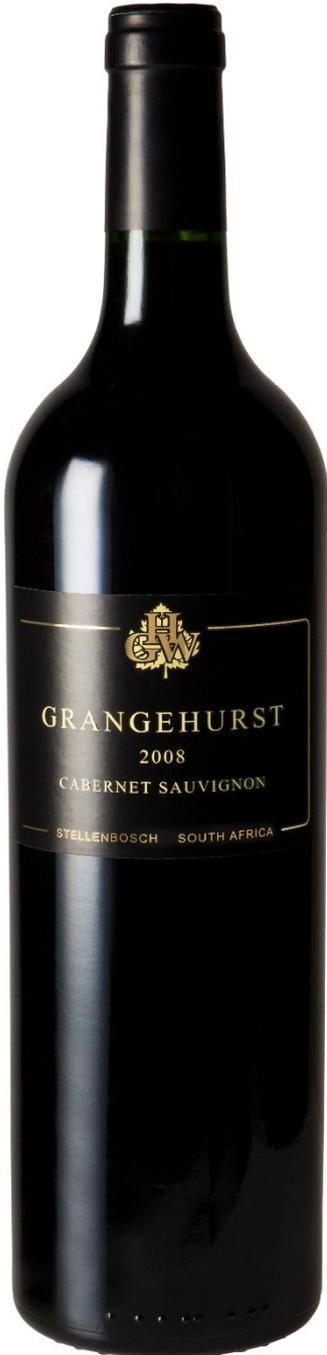


GRANGEHURST

Handcrafted • Traditional • Unhurried



CABERNET SAUVIGNON 2008



GRAPE VARIETIES

Cabernet Sauvignon (88%) Merlot (12%)

ORIGIN

The Cabernet Sauvignon grapes were harvested end February to mid-March from Sunset Vineyard (greater Simonsberg). This trellised vineyard was planted in 2002 and does not receive any irrigation i.e. a dry land vineyard. Low yield (6 tons per hectare) provided good concentration and balance with sugar levels of between 24°B and 25°B. The Merlot grapes came from two vineyards – one bush vine and one trellised – both in the Simonsberg appellation.

WINEMAKING NOTES

Grapes were harvested by hand into baskets (± 18 kg each) then destemmed, sorted manually, crushed (± 50% whole berries) and pumped to open fermenters; manual punchdowns (pigeage) 4 to 6 times per day for the duration of fermentation; average of 10 days on the skins, then drawn off and pressed using wooden basket presses; free-run and press wines blended and racked into 225 litre barrels; malolactic fermentation in tanks and barrels; barrel to barrel and barrel to tank rackings to clarify and blend the wine.

CLARIFICATION

This wine was clarified according to the natural settling and racking method, which does not involve the use of any unnatural fining agents, centrifuges or filters. This method of clarifying wine prevents it from being stripped of flavours.

BARREL MATURATION

Matured in French oak barrels for 34 months.

BOTTLING

A selection of 6 barrels of Cabernet Sauvignon and 3 barrels of Cabernet Sauvignon-Merlot blend were racked and blended into a stainless steel bottling tank; from there the wine flowed by gravity via a cartridge filter into the filler. Only 2,692 bottles produced and labelled under the Grangehurst Black and Gold “reserve” label.

WINE ANALYSIS

Alcohol: 13.82% by volume (13.5% on the label)
Residual Sugar: 2.3 g/l
Total Acidity: 5.9 g/l
pH: 3.56

TASTING NOTES

Tasting notes (July 2018): Medium-dark plum colour; slightly sweet red berries, cassis, violets with mocha, cedar complexity from barrel maturation. A medium-bodied, elegant wine with the balance and structure to last up to 15 years. Recommended drinking 2018 to 2023 (if correctly cellared).

ADDITIONAL INFORMATION

If you would like further information on this or any other Grangehurst wines, please contact us:

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