



# BOSCHENDAL

*Founded 1685*

CABERNET SAUVIGNON



**Vintage:** 2016  
**Varieties:** 100% Cabernet Sauvignon  
**Wine of Origin:** Stellenbosch

#### **In the Vineyard:**

Selected vineyards on predominantly granite soils from cool coastal regions. Meticulous canopy management was followed including shoot thinning to increase sunlight penetration. Careful tipping of the shoots began at the end of January to build up the concentration of nutrients in the berries. Small, uneven bunches were removed two weeks before harvesting.

#### **Harvest:**

The 2016 vintage was one of the driest years we have experienced in ages. A dry winter followed by a dry summer, and less tons per hectare than usual. It did, however, result in small berries and great fruit concentration for the wines.

#### **Vinification:**

After hand-harvesting and destemming, the berries were mechanically sorted to remove any green and to allow only clean and healthy berries into the fermentation tank. Fermentation lasted 7-12 days at 26-28°C, during which time thorough aerations took place while pumping over. Extended post-fermentation maceration up to a month ensured the extraction of ripe and round tannins and colour before pressing. Aged in first- to fourth-fill 300-litre barrels for 15-16 months.

#### **Winemaker's Tasting Notes:**

A powerful wine showing varietal character combining dark red and black fruit. The primary impression on the nose is ripe black fruit with subtle oak spice and herbs, yet vibrancy and depth in its fruit expression. The palate expresses the vintage by bringing together the masculine firmness and length of the Cabernet Sauvignon with a juicy, yummy, fruit core. A seamless integration of oak spice and oak tannin entwined with the Cabernet masculinity adds real depth and complexity to the wine.

#### **Technical Analysis**

Alc: 14 % vol  
RS: 3.5 g/l  
TA: 5.8 g/l  
pH: 3.5

