



---

## Cape Heights Cabernet Sauvignon, 2016

Ryno Booysen

---

*Wonderfully expressive Cabernet from the Cape's blowy Atlantic coast*

---

SAB179	Western Cape	Western Cape, South Africa
Red	13.5%	Screwcap
100% Cabernet Sauvignon		

---

### HOW IT'S MADE

---

The grapes for this Cabernet Sauvignon are sourced from the vineyards that border the warm Swartland/Wellington area and also the Breede Rivier Valley. The vast variety of soils gives the final wine an interesting complexity. As the vines are over 25+ years old, lower yields of six to eight tons, help deliver flavorsome, concentrated fruit and the berries are picked when fully phenologically ripe. The grapes are destemmed and crushed, with a slow start to fermentation at a low temperature 63°F (17°C), then gradually increased after three days to 72°-75°F (22°-24°C) for full fermentation. Pump-over takes place twice daily to wet the cap and aerate the fermenting wine. Wine is fermented down to 5g/L residual sugar and pressed before being pumped back into stainless steel tanks. This ensures soft tannins and no-over extraction of any harsh tannins. Malo-lactic fermentation follows and the wine is kept on the lees until bottling.

### TASTING NOTES

---

This has a lovely varietal expression. Brambly, bright and succulent with that classically varietal 'crushed rock thing' on the finish. Generously endowed and vibrant.

---

### FOOD MATCH

Grilled red meats and roast lamb.

---

### AWARDS

---

### ALLERGENS

Contains sulfites and no other allergens

---