

# LIEVLAND

## VINEYARDS

### *Cabernet Sauvignon 2019*

#### *Wine of Origin*

Coastal Region

#### *Grape Source*

From a blend of Paarl and Stellenbosch vineyards

#### *Varietal Blend*

85% Cabernet Sauvignon  
9% Cinsault  
6% Cabernet Franc

#### *Production*

1955 x 6 x 750ml

#### *Closure*

DIAM Cork

#### *Analysis*

Alc: 13.5%  
RS: 3.0 g/l  
TA: 6.0 g/l  
pH: 3.50

#### *Tasting notes*

A combination of high-altitude cooler Stellenbosch vineyards (80%) and dry-land warmer climate Paarl vineyards (20%) makes for a balanced wine with both complexity and abundance of fruit. The Stellenbosch fruit adds structure and elegance to the wine while the grapes from Paarl add riper dark fruit and richness. Hints of pencil shavings, blueberries and ripe plums are all evident on the nose, while the palate boasts dark fruit with soft tannins and an elegant polished finish. Aiming to craft a more unique “South African” style of Cabernet, a small percentage of Cinsault was added, lifting the aromatics and contributing vibrant fruit flavours, while the addition of a small amount of Cabernet Franc contributes to the structure with depth and dark fruit.

#### *Vinification details*

The grapes were hand-picked into small lug boxes in the cool early mornings of March 2018. The grapes were then destemmed, crushed and chilled as quickly as possible. After two days of cold maceration the must was inoculated with specially selected commercial yeast. Fermentation was controlled at 25°C and was completed within 2 weeks. After malolactic fermentation in tank, the wine was matured for 13 months in a combination of 225L and 300L French oak barrels with a small percentage (5%) being new. This well-crafted Cabernet will mature gracefully over the next 10 to 15 years.

#### *Vintage description*

2019 was a very dry and short season, the third year in our drought. However, the average temperatures were moderate with unusually cool evenings which resulted substantial preservation of aromatics in the wine as well as an overall healthy crop. The lower temperatures also encouraged good moisture retention in the soils, thus giving intensely concentrated colour to the red wines.

Integrated Production of Wine (IPW) certified.

