



STELLENZICHT



2018

TRISTONE CABERNET SAUVIGNON

W.O. Stellenbosch

Cassis and cedar notes with hints of spice. Succulence balanced by fine tannins and supported by savoury oak notes. Approachable now, but with ample potential for development.

VINIFICATION

The grapes are hand harvested in the morning. The whole berries are fermented for 7-10 days with three pump overs a day. After fermentation, a couple weeks of skin contact is given, the wine is then drain, pressed and racked to barrel. The wine is matured for up to 16 months in French oak barrels with 30% new oak, before it's blended and bottled.

ANALYSIS

Alcohol (%/vol): 14.59%
Total acid (g/l): 6.24 g/L
Residual sugar (g/l): 2.76 g/L
pH: 3.59

BOTTLES PRODUCED

6 000