



# WEBERSBURG

## CABERNET SAUVIGNON 2015

<b>Origin:</b>	Slopes of the <b>Helderberg</b> Mountain in Stellenbosch
<b>Variety:</b>	Cabernet Sauvignon
<b>Soil type:</b>	Decomposed Granite
<b>Yield:</b>	5 tons/ha
<b>Harvest stats:</b>	Grapes harvested between 24.0 °B to 24.5 °B by hand
<b>Vinification:</b>	Handpicked into lugboxes followed by berry sorting preceded by destemming and gentle crushing directly into open top fermentors and underwent a series of gentle punch downs
<b>Maturation:</b>	A selection of French Barrels were chosen for their complexity, aromatics and fruit compatibility. This wine spent 30 months in 300 litre oak barrels of which 70% was new.
<b>Bottle Maturation:</b>	1 year before release
<b>Analysis:</b>	Alcohol percent: 13.5% Residual sugar: 3g/liter; Total Acid: 5.4/liter; pH 3.65
<b>Tasting note:</b>	Attractive deep colour and intensity reflecting the quality of the 2015 vintage. Aromas of red plum and dark berry fruit with earthy notes. Soft and rounded tannins with fine oak nuances with a vibrant finish A true expression of our exceptional Helderberg Terroir.
<b>Production:</b>	3000 cases (6) only
<b>Vintage Summary:</b>	The 2015 vintage has been reviewed as exceptional year due dry conditions which lead to a small concentrated crop and a very consistent vintage, with even ripening and no disease pressure or damaging heat spikes.