



## GLASS COLLECTION CABERNET SAUVIGNON 2014

THE GLASS COLLECTION CABERNET SAUVIGNON OFFERS A VERY COMPLEX NOSE WITH FLAVOURS OF CASSIS, BLACKCURRANT, CHERRY, A TOUCH OF SPICES AND PERFUME. THE WINE HAS A GOOD TANNIN STRUCTURE, PERFECT BALANCE AND LENGTH, WITH FLAVOURS OF CEDAR, DRIED CHERRY AND BLACKCURRANT ON THE PALATE.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

Flowering and berry set was good.

Vigorous growth happened due to high soil moisture content, which was a result of the wet winter, therefore more canopy management was required.

Rain in November and January meant that we needed less irrigation, but disease pressure was higher and stricter controls were needed.

Ideal dry and moderate conditions reigned during ripening in late January and February.

Cooler March helped with hang time on the vine.

Harvest was 1 week later than normal due to late cold winter.

Stellenbosch had one off the wettest seasons in years, but wine quality is exceptional.

### WINEMAKING

The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation skin contact for 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. Racked on average every 4 months. Matured during 12 months in oak.

### GRAPE VARIETIES

Cabernet Sauvignon

### PRODUCTION

11,000 cases – 66,000 bottles

### ANALYSIS

Alcohol: 14,0% Vol.

pH: 3,7

Total Acidity: 5,3 g/L

Residual Sugar: 2.5 g/L

