

Heritage Collection...

ESTEANNA 2019

CABERNET SAUVIGNON • CABERNET FRANC

VITICULTURE

The Cabernet Sauvignon vineyards were planted in 1998 on a north-west facing slope in lime rich red Karoo soil with a very high concentration of river stone. The Cabernet Franc are from a vineyard planted in rich calcareous soil in 2003.

These vineyards are handled with special care, from pruning right through to harvesting, ensuring a low yield and premium quality fruit.

WINEMAKING

The grapes were picked at optimum ripeness at between 24 and 25 °B and allowed to ferment naturally (wild yeast). During fermentation, the temperature was regulated at 25 – 28 °Celsius and the cap soaked with pump-overs every two to three hours. When dry, the wine was left on the skins for another five days before racking and light pressing. After malolactic fermentation started, the wine was transferred to new 300-litre French oak barrels where it was left to mature for 24 months. The final blending of the two cultivars was done after barrel maturation

THE WINEMAKER'S COMMENTS

Rietvallei Estéanna 2019 is a blend of 57% Cabernet Sauvignon and 43% Cabernet Franc. It is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allow this wine to express its terroir to the fullest.

Expressive aromas of cherry, blackcurrant and toasted oak on the nose. These flavours follow through on the palate together with hints of vanilla and dark chocolate. The tannins are sumptuous, making this is a well-rounded wine which is showing beautifully in its youth but has the structure and fruit to mature very well.

FOOD PAIRING AND SERVING SUGGESTION

This wine will pair beautifully with rare roast beef or lamb and with more complex dishes of feathered game. Serve at room temperature (18°C).

WINE ANALYSIS

Residual Sugar: 2.5 g/l • Alcohol: 13.55% • Acidity: 6.5 g/l • PH: 3.42
• VA: 0.55 g/l • Total Extract: 39.2 g/l • Total SO²: 91 mg/l • Free SO²: 10 mg/l

PACKAGING DETAILS

Bottle volume: 750ml • Case size: 6 x 750ml • Pallet size: 120 x 6 x 750ml • Case weight: 7.42 kg • Closure: Natural Cork

