



STELLENZICHT



2018 ACHEULEAN RED

45% Cabernet Sauvignon

40% Syrah

15% Cinsault

W.O. Stellenbosch

This flagship blend is powerful on entry with integrated oak, sumptuous red and black fruit wound up in a mesh of fine coated tannins.

A complex wine that shows an array of fruit, oak and savoury aromas.

Promising 10 years and beyond of maturation potential.

VINIFICATION

The grapes are hand picked in the morning. The Cabernet and Cinsault whole berries are fermented for 7- 10 days while the Shiraz whole bunches ferment for up to 14 days. During fermentation the wines are pumped over two to three times a day. Some of the wines will get some extended skin contact before the wines are drained, pressed and racked to barrel. The wines are matured in 500L and 300L French oak barrels, with 40% new oak, for up to 18 months before it's blended and bottled.

ANALYSIS

Alcohol (%/vol): 14.6%

Total acid (g/l): 6.2 g/L

Residual sugar (g/l): 2.46 g/L

pH: 3.59

BOTTLES PRODUCED

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