



BELLEVUE

ESTATE

BELLEVUE THE RESERVE COLLECTION CABERNET SAUVIGNON 2018



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

WILHELM KRITZINGER

ORIGIN

BOTTELARY, STELLENBOSCH

VARIETIES

100% CABERNET SAUVIGNON,

SOIL

ESTCOURT

TRELLISING

TRELLISED

AGE OF VINES

21 YEARS OLD

YIELD

4 TONS PER HECTARE

CLIMATE

A COLD, DRY WINTER, FOLLOWED BY A MILD DRY SPRING AND COOLER THAN AVERAGE SUMMER. IT CREATED PERFECT CONDITIONS FOR THE DEVELOPMENT OF SMALL BERRIES AND HIGHLY CONCENTRATED FLAVOURS IN THE WINE.

VINIFICATION

THE GRAPES WERE HARVESTED AT 24.5 °B, THE JUICE SPENT 24 HOURS ON THE SKINS BEFORE INOCULATION. FERMENTATION TOOK PLACE AT 26 - 28°C FOR ABOUT 14 DAYS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLACTIC FERMENTATION IN FRENCH OAK BARRELS (60% NEW, 40% 2ND FILL) WITH A TOTAL OF 24 MONTHS MATURATION IN BARREL.

TASTING NOTES

THIS SMALL VOLUME CABERNET SAUVIGNON SHOWS A CEDARWOOD AND DARK PLUM NOSE WITH A SMOOTH PALATE OF BLACK CURRENT / CASSIS.

THE ARTICULATE BALANCE BETWEEN THE SMOOTH DARK FRUIT AND CLEAN MINERALITY MAKES FOR AN ELEGANT WINE WITH GREAT LENGTH AND A CLASSY FINISH.

THIS WINE HAS GOOD AGEING POTENTIAL OF UP TO 15 YEARS, IN GOOD CELLARING CONDITIONS

ANALYSIS

ALC:13.30

PH:3.41

RS:3.0

TA:6.4