

# Cabernet Sauvignon

## Vinum Africa



2010

### Stellenbosch, South Africa

The historical town of Stellenbosch boasts a winemaking tradition which stretches back to the end of the 17th-century.

The deep, shiny cherry hue and smooth, rich spicy nose combine to put you in a good mood before the wine even hits your tongue. Individual flavors, layered structure & generous fruit. Vinum's aim is to combine the classic structure of Old World Cabs, with a nod to the warmth of the New World's accessible flavors. Intelligent oaking compliments rather than dominates the fruit, allowing it to reflect its origin's natural flavors. Cigar box, blueberry, spiciness, cherry and mocha mingle seamlessly, bridging the lapse between sips. Finishing with a fresh minerality which will allow the wine an exciting future.

#### VINEYARDS & HARVEST

Two selected vineyards, the larger one located on the footslopes of the prestigious Helderberg Mountain and the other on the heights of Devon Valley. The Helderberg vineyards facing the ocean in a South-Easterly & South-Westerly orientation whilst the Devon Valley vineyard faces South and South-Westerly, also on the Coastal side of Stellenbosch. Both areas benefiting from cooling Maritime breezes.

#### VINIFICATION

2007 was a more challenging vintage than normal in that it was very hot in the early phases, from Spring right-up to mid-way through vintage, only to be followed an inclement, wet and cool patch which played havoc with the later ripeners, not least as Cabernet-Sauvignon. Our team has much experience working in France (over 30 vintages between us), so we are familiar with such conditions. We opted thus to hold-out and not to pick unripe, in the calculated risk that an Indian Summer would transpire and push the grapes to the optimum level of ripeness. Fortune favors the brave and sure enough we enjoyed 10 superb days of sunshine at the end of vintage, which allowed the fruit to reach full maturity. Picking was carried-out into small lug boxes, by hand. The grapes passed-over our sorting table, also manually. we pre-fermentation cold-soaked each batch of grapes for 3 days, followed by fermentation on the skins in tank. Cap-punching and pump-overs once a day. Care was taken to not over-emphasize tannins or extract but to ensure good balance with the fruit and acidity. Elegance as opposed to structure. Two thirds of the wine underwent Malolactic in barrel, the rest in tank – to retain fruit and suppleness. These proportions were matured respectively for up to 18 months, with periodic micro-oxygenation and without sulphur additions. Of the barrel proportion, 85% was small French oak, 15% American, a third new, the rest split between 2nd & 3rd fill. The wines were assembled after 2 years, then egg white fined. Naturally settled in tank and matured for a further 6 months, with no filtration until bottling.