



CCM

(Cabernet sauvignon / Cabernet franc / Merlot)

Vintage 2015

Origin Tulbagh

In the Vineyard

The grapes are from trellised vineyards that produce between 6-8 ton/ha . The grapes were handpicked at optimal ripeness with 24-25°B sugar and acids above 5.6g/l.

In the Cellar

Prior to fermentation, the grapes were soaked for 2 days at 15°C to extract extra fruit flavours. Fermentation took place at temperatures between 23 - 25°C in stainless steel tanks with regular pump overs. After malolactic the best Cabernet (60%), Cabernet Franc (20%) and Merlot (20%) was blended to perfection. The wine was matured in French and American oak barrels for 12 months.

Tasting Notes

The wine is a deep ruby colour, with prominent prune and dark fruit flavours with a hint of mint and well integrated oak flavours. Full bodied wine with well-structured, soft tannins and lingering fruit flavours on the palate.

Chemical Analysis

Alc. : 14.74%vol Res Sugar : 3.3g/l
TA: 6.0g/l pH: 3.51

