

Heritage Collection...

ESTEANNA 2016

CABERNET FRANC • CABERNET SAUVIGNON • PETIT VERDOT

VITICULTURE

This Cabernet Sauvignon was planted in 1998 on a northwest-facing slope with a very high concentration of river stone. The Cabernet Franc and Petit Verdot are both from younger vineyards planted in rich calcareous soil in 2003 and 2004 respectively. All these vineyards are trellised and under drip irrigation.

The selection process for this special cuvée already started with identifying the specific vineyard and working it with special care, from pruning right through to harvesting, thereby ensuring a low yield and premium quality fruit.

WINEMAKING

The grapes were picked at optimum ripeness at between 24 and 25 °Balling (Brix) 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 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 grapes for all three varietals were harvested and vinified separately, but the process was the same. Final blending of all the components was done after barrel maturation.

THE WINEMAKER'S COMMENTS

Rietvallei Estéanna 2016 is a blend of 62% Cabernet Franc, 32% Cabernet Sauvignon and 6% Petit Verdot. 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 allows this wine to express its terroir to the fullest. Deep, ruby red in colour. Expressive cherry and cassis aromas on the nose with delicate hints of violets. On the palate, the cherry flavours persist with just a hint of vanilla and cedar and a good lift of acidity. The tannins are sumptuous making this is a well-rounded wine which is showing beautifully in its youth but which has the structure and fruit to mature for a good 10+ years.

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: 4.0 g/l • Alcohol: 13.99% • Acidity: 6.3 g/l • PH: 3.40
• VA: 0.57 g/l • Total Extract: 37.9 g/l • Total SO₂: 123 mg/l • Free SO₂: 30 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

