

## Hazendal Cabernet Sauvignon 2018

Hazendal Cabernet Sauvignon 2018 is a dark ruby red wine. Rich and deep aromas of bramble, blackcurrant, black cherry, and capsicum meet the nose with subtle hints of sticky toffee. The palate is lush with the black fruit flavours following through and rounding off with tobacco and star anise. Textured finish with velvety tannins.

Rare to medium-rare rump or rib-eye with crispy golden potatoes and buttered asparagus.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Hazendal

**winemaker :** Clarise Sciocatti-Langeveldt

**wine of origin :** Bottelary

**analysis :** alc : 14.1 % vol    rs : 3.6 g/l    pH : 3.62    ta : 6 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fragrant    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

2024 Cabernet Sauvignon Challenge - Gold

2024 Gilbert & Gaillard - Double Gold

**ageing :** Enjoyable now but has the potential to age for 10 years.

**in the vineyard :** The Cabernet Sauvignon grapes are sourced from 3 different sites in the Bottelary Hills which are extremely diverse in terms of terroir. A wide variety of different slopes, aspects, elevation above sea level, soils, and the influence of both the False Bay to the south, and the cold Atlantic in the west, make for a very intricate array of micro-climates. These different conditions in turn yield a diversity of fruit characters and when blended, makes a more complex wine.

The Bottelary area forms part of granitic hills and the reddish- and yellowish- brown soils are highly suited to the production of quality wine grapes. The soils are acidic, have great water retention capabilities and are well drained. Soil types include Oakleaf, Tukulu, Hutton and Clovelly.

Vineyards in the Bottelary Hills are planted at varying heights from 150m to up to 400m above sea level. All these factors contribute to crafting unique, distinctive wines with a sense of place.

**about the harvest:** The grapes were hand harvested in small crates in the early hours of the morning to keep the grapes cool and preserve fresh fruity flavours.

**in the cellar :** Grapes are cooled further overnight in our on-site cold room (3°C) and processed the following day. Bunch and berry sorting is practiced making sure only the best grapes are used in our wines. A very soft destemming action gently rolls intact berries off the stems, preventing the extraction of harsh unwanted phenolics.

The Cabernet Sauvignon grapes were de-stemmed to a stainless-steel tank for a maceration period of 1-2 weeks. Once spontaneous fermentation sets in, the tank is inoculated with yeast. Pump-overs were done 3-4times a day during fermentation. Post Fermentation, the wine was drained off the skins and lightly pressed with our inert Nitrogen Press.

The wine was pressed to steel tank and after settling, racked to 500L French oak barrels where malolactic fermentation took place. The wines were racked and returned once after MLF and then once more during the ageing period. Each block is kept separate during the vinification and ageing process and final blending takes place just before bottling.



# Hazendal

Stellenbosch

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