



EST 1941

## Boland Cellar - Classic Selection *Cabernet Sauvignon*

### RANGE INTRODUCTION

The Classic Selection range of cultivar-specific wines comprises distinct, carefully blended wines from different parts of the renowned Paarl wine region. The style is marked by climatic and maritime influences of the nearby ocean and the Boland mountain ranges that result in fresh, fruit-driven wines that reflect typical varietal character and flavour.

### VINEYARDS

The vineyards are situated in the southern Paarl area with varying climatic zones from the Coastal area to Paardeberg. Cabernet Sauvignon is a noble grape variety and produces wines with excellent colour intensity and characteristic flavours such as blackberry and blueberry. Granite soils provide acidity to the wine, while shale soils contribute to the structure and fruitiness, resulting in a balanced and rounded mouthfeel.

### WINEMAKING

The grapes were harvested at about 25° Balling, followed by de-stemming and soaking for 24 hours. Alcoholic fermentation takes place at higher temperatures and lasts for 14 days, during which time colour and tannin is extracted from the grape skins. Regular pump-overs take place to aerate the fermenting wine and keep the floating skins wet. The natural astringency and high acid content in this Cabernet Sauvignon lend itself to wood maturation and time in the bottle. Gentle wood-maturation in older barrels for about three to four months adds complexity and elegance to this Cabernet Sauvignon.

### TASTE AND FOOD PAIRING

This Cabernet Sauvignon shows layers of blackcurrant fruit and herbaceous hints on the nose which follow through on the palate. An elegant wine with typical Cabernet Sauvignon flavours of black fruit. Delicious with red meat dishes – or simply on its own.

### ANALYSIS

Vintage 2019

<b>Alcohol</b>	13.79 %	<b>pH</b>	3.47
<b>Total Acidity</b>	5.8 g/L	<b>Residual Sugar</b>	4.6 g/L
<b>Total Sulphites</b>	108 mg/L		

