

# STELLEKAYA

STELLENBOSCH | SOUTH AFRICA



## CABERNET SAUVIGNON 2018

*Inspired by the brightest star in Scorpios, Antares, a "giant red" which forms the heart of the scorpion.*

### VINEYARD NOTES

Site:	North of Stellenbosch
Altitude:	180 meters
Soil Type:	Tukulu (decomposed granite)
Age of Vines:	13 years
Irrigation:	Drip irrigation
Climate:	Cool climate

### HARVEST NOTES

Grapes were handpicked at full ripeness in March 2018.  
Yield was approximately 2.03 tons per ha.

### CELLAR NOTES

Maceration:	Cold maceration for 3 days
Fermentation:	Open micro fermenters
Pressing:	Basket pressed
Malolactic fermentation:	In the barrel
Maturation:	30 months French Oak Barriques of differing ages
Bottled:	January 2021
Production:	8890 litres

### TASTING NOTES

The wine is deep red in colour and has dark fruit flavours, pencil shavings, molasses and caramel notes on the nose with underlying perfume and herbal notes. The palate is quite elegant and shows great freshness.

### FOOD NOTES

This wine pairs beautifully with a range of hearty and flavourful dishes from beef bourguignon to steaks and lam burgers.

### TECHNICAL ANALYSIS

Cultivar:	100% Cabernet Sauvignon
Alc:	14.5% Vol
Rs:	2.1 g/l
pH:	3.39
Ta:	6.5 g/l
Appellation:	Stellenbosch



