



CAPE CROSS 2020

Inspired by the brightest star in the constellation Crux. A "giant red" called Gamma Crucis, which has guided many an explorer around the Cape of Storms.

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 hand-picked at full ripeness in March 2020.
The yield was approximately 2 tons per ha.

CELLAR NOTES

Maceration:	Cold soaked for 3 days
Fermentation:	Open micro fermenters
Pressing:	Basket pressed
Malolactic fermentation:	In the barrel
Maturation:	30 months in 100% French oak
Bottled:	October 2023
Production:	10 380 litres

TASTING NOTES

A mélange of red and dark berry fruits of plum, strawberry and wild berries. The palate is smooth with juicy fruit, has a dry yet integrated tannin structure and shows great balance between the fruit, wood and acidity.

FOOD NOTES

Oxtail stew with herbs and red wine on polenta.

TECHNICAL ANALYSIS

Cultivars:	33% Merlot, 29% Cabernet Sauvignon, 21% Malbec, & 17% Cabernet Franc
Alc:	14.5% Vol
Rs:	3.3 g/l
pH:	3.46
Ta:	6.2 g/l
Appellation:	Stellenbosch

