

# STELLEKAYA

STELLENBOSCH | SOUTH AFRICA



## CABERNET SAUVIGNON 2019

*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:	14 years
Irrigation:	Drip irrigation
Climate:	Cool climate

### HARVEST NOTES

Grapes were handpicked at full ripeness in March 2019.  
Yield was approximately 2.79 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:	14 February 2022
Production:	6100 litres

### TASTING NOTES

Firm and well balanced with aromas of cassis, plum, cedar and chocolate. Though youthful, the cassis-spiced richness on the palate, the balanced structure and vibrant acidity gives this wine a well-rounded lingering finish.

### FOOD NOTES

Pairs well with roast lamb or porcini mushroom risotto.

### TECHNICAL ANALYSIS

Cultivars:	95% Cabernet Sauvignon, 3% Cabernet Franc & 2% Merlot
Alc:	14.5% Vol
Rs:	3.5 g/l
pH	3.44
Ta:	7 g/l
Appellation:	Stellenbosch

