DE HOUTVAT

CABERNET SAUVIGNON

Cabernet Sauvignon grapes were sourced from the Simonsberg-Paarl region. The vineyard block is planted in decomposed granite soils, with a north-facing slope at 160m above sea level. Abundant direct sunlight, along with windy conditions and lower ripening temperatures, combined with canopy management (leaf removal), ensured that the berries remained small and were harvested at their phenolic ripeness.

ANALYSIS

ALC % BY VOL	**13.73**
RESIDUAL SUGAR G/L	**2.5**
TOTAL ACID G/L	**5.8**
VOLATILE ACIDITY G/L	**0.59**
FREE SO_2 MG/L	**12**
TOTAL SO_2 MG/L	**112**
PH	**3.57**

WINEMAKING PROCESS

Grapes were harvested by hand at full ripeness, destemmed and sorted by hand to make sure there are no leaves or stems in the mash. The mash was cold soaked for 24 hours and inoculated. Fermentation took place at 25˚C for 4 days until dry. The wine spend 3 weeks in contact with the skins to extract more flavour and colour.

MATURATION

The wine matured in French oak and American oak barrels for 20 months.

TASTING COMMENTS

An elegant example of this noble variety, showing layers of ripe blackcurrants and hints of cedar and walnuts. A balanced wine that is full and rounded on the palate

DE HOUTVAT

MERLOT

Merlot grapes were sourced from the Simonsberg-Paarl region. The vineyard block is planted in decomposed granite soils at 180m above sea level. Timely irrigation windy conditions with lower ripening temperatures and a smaller yield were all factors contributing to smaller berries and concentrated colour and flavours.

ANALYSIS

ALC % BY VOL	**14.5**
RESIDUAL SUGAR G/L	**3.45**
TOTAL ACID G/L	**5.6**
VOLATILE ACIDITY G/L	**0.65**
FREE SO_2 MG/L	**24**
TOTAL SO_2 MG/L	**136**
PH	**3.6**

WINEMAKING PROCESS

Grapes were harvested by hand at full ripeness, destemmed, and sorted by hand to ensure that there were no leaves or stems in the mash. The mash was cold soaked for 24 hours and then inoculated. Fermentation took place at 24°C for 5 days until it was dry. The wine spent 3 weeks in contact with the skins to extract more flavour and colour.

MATURATION

The wine matured in 225L French oak barrels for 18 months.

TASTING COMMENTS

An elegant example of this noble variety, showing layers of red berry, plums and some spice. A balanced wine that is silky and soft on the palate.

DE HOUTVAT

SHIRAZ

Shiraz grapes were sourced from the Simonsberg-Paarl region. The vineyard block is planted in decomposed granite soils with a north facing slope at 200m above sea level. Good sunlight exposure, windy conditions with lower ripening temperatures and a smaller yield were all factors contributing to concentrated flavours.

ANALYSIS

ALC % BY VOL	**14.0**
RESIDUAL SUGAR G/L	**3.4**
TOTAL ACID G/L	**5.6**
VOLATILE ACIDITY G/L	**0.56**
FREE SO_2 MG/L	**16**
TOTAL SO_2 MG/L	**102**
PH	**3.55**

WINEMAKING PROCESS

Grapes were harvested by hand at full ripeness, destemmed and sorted by hand to make sure there are no leaves or stems in the mash. The mash was cold soaked for 24 hours and inoculated. Fermentation took place at 27°C for 4 days until dry. The wine spend 2 weeks in contact with the skins to extract more flavour and colour.

MATURATION The wine matured in 500L French oak barrels for 18 months.

TASTING COMMENTS An elegant example of this noble variety, showing layers of black berry and toffee. A balanced wine that is soft and smooth on the palate.

DE HOUTVAT

SAUVIGNON BLANC

Sauvignon blanc grapes were sourced from the Simonsberg-Paarl region. The vineyard block is planted in decomposed granite soils with a north south row direction ensuring the southeasterly wind blow into the block resulting in cool ripening temperatures for flavor development.

ANALYSIS

ALC % BY VOL	**12.5**
RESIDUAL SUGAR G/L	**2.3**
TOTAL ACID G/L	**5.8**
VOLATILE ACIDITY G/L	**0.27**
FREE SO_2 MG/L	**38**
TOTAL SO_2 MG/L	**109**
PH	**3.23**

WINEMAKING PROCESS

Grapes were harvested at 3 different sugar levels (19, 21 and 23 balling) ensuring complexity and balance. The grapes were destemmed, and 30 minutes of skin contact took place. Fermentation took place in stainless steel tanks at 15°C preserving the fresh flavors of the variety.

MATURATION	After fermentation, the wine matured in stainless steel tanks on fine lees for 5 months
TASTING COMMENTS	An elegant example of this noble variety, showing a combination of tropical flavours and fresh green fig.