

# VINUM

<b>VARIETAL</b>	Cabernet-Sauvignon	
<b>VINTAGE</b>	2010	
<b>APPELLATION</b>	Stellenbosch	
<b>ANALYSIS</b>	alcohol	13.50 % by volume
	total acidity	5.1 g/l
	pH	3.7
	residual sugar	2.9 g/l
<b>PRODUCTION</b>	3 000 cases (12 x 750ml.)	

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## VINEYARDS

Two selected vineyards, the larger one located on the footslopes of the prestigious Helderberg Mountain and the other on the heights of Devon Valley. The Helderberg vineyards facing the ocean in a South-Easterly & South-Westerly orientation whilst the Devon Valley vineyard faces South and South-Easterly, also on the Coastal side of Stellenbosch. Both areas benefiting from cooling Maritime breezes.

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## VINIFICATION

2010 was a smaller vintage than usual as uneven flowering in the Spring saw uneven bud-set and consequently yields reduced by up to 1/3, depending on location and vine age. We also commenced harvest relatively early, with an excellent summer burst early in the new year. The presence of cooler summer evening contributed to restraining ripening and to producing some wonderful fruit quality, with lesser alcohols than in the hot vintages. Irrigation was frequently not required in this vintage and yields were restricted to between 30 - 35 hl / ha. Cabernet-Sauvignon, being the late ripener it is, was picked last of all, in early April, in wonderful conditions.

Picking was carried-out into small lug boxes, by hand. The grapes passed-over our sorting table, also manually. We pre-fermentation cold-soaked each batch of grapes for 3 days or so, followed by fermentation on the skins in tank. Cap-punching and pump-overs once a day. Care was taken to not over-emphasize tannins or extract but to ensure good balance with the fruit and acidity. Elegance as opposed to structure. Two thirds of the wine underwent Malolactic in barrel, the rest in tank – to retain fruit and suppleness. That portion was later transferred to barrel too. These proportions were matured respectively for up to 18 months, with periodic micro-oxygenation and without sulphur additions. The barrels were 90% small French oak, 10% American, a quarter new, the rest split between 2<sup>nd</sup>, 3<sup>rd</sup> & 4<sup>th</sup> fill. The wines were assembled after 18 months, then egg white fined. Naturally settled in tank, with no filtration until bottling.

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## TASTING COMMENTS

The deep, shiny cherry hue and smooth, rich spicy nose combine to put you in a good mood before the wine even hits your tongue. Individual flavours, layered structure & generous fruit. Vinum's aim is to combine the classic structure of Old World Cabs, with a nod to the warmth of the New World's accessible flavours. Intelligent oaking compliments rather than dominates the fruit, allowing it to reflect its origin's natural flavours. Cigar box, blueberry, cherry and delicate spice mingle seamlessly, bridging the lapse between sips.



Finishing with fresh minerality and a generous yet restrained texture; together these will allow the wine an exciting future.