

# VINUM

<b>VARIETAL</b>	Cabernet-Sauvignon	
<b>VINTAGE</b>	2008	
<b>APPELLATION</b>	Stellenbosch (65% Helderberg, 35% Devon Valley)	
<b>ANALYSIS</b>	alcohol	14.5 % by volume
	total acidity	5.2 g/l
	pH	3.85
	residual sugar	4.6 g/l
<b>PRODUCTION</b>	4 000 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

2008 was a vintage which allowed for balanced winemaking. Cooler summer evening temperatures and good rains in the Spring combining to produce 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 37 - 40 hl / ha. There was a mini heat-wave 3/4 of the way through harvest, before cooling down again and then extending into a lovely Indian Summer. 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. These proportions were matured respectively for up to 18 months, with periodic micro-oxygenation and without sulphur additions. Of the barrel proportion, 85% was small French oak, 15% 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 2 years, then egg white fined. Naturally settled in tank and matured for a further 6 months, with no filtration until bottling. We then like to mature our Vinum Cab in bottle for up to a year before release.

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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, spiciness, cherry and mocha mingle seamlessly, bridging the lapse between sips. Finishing with a fresh minerality which will allow the wine an exciting future.