



SAM 2018 WINE OF ORIGIN STELLENBOSCH



WINEMAKING NOTE: This wine is a blend of 92% Cabernet Sauvignon, 5% Merlot and 3% Cabernet franc from some of the best vineyards around Stellenbosch.

2018 was the last of the drought years in Stellenbosch and was extremely hot throughout the harvest. This resulted in an early harvest at lower alcohol potentials to preserve the fruit expression and acidity in the grape.

The vineyards are specially selected according to their age and site from various parts of Stellenbosch, mostly unirrigated and all low yielding (4 to 6 t/ha). This gives a pure expression of its environment in the wine. The grapes are ripened to peak maturity (between 23 and 25 degrees brix) before being hand harvested and delivered to the cellar and placed into a cold store overnight at 4 degrees Celsius.

The grapes were destemmed and crushed, with berry sorting, to small wooden upright fermenters. There is an initial cold maceration until the fermentation begins naturally.

Post fermentation maceration is dependent on the ripeness of the fruit at picking and tannin development in the wine. The wine is then drained off and pressed in a vertical basket press.

Malolactic fermentation takes place in barrel after which the wine is racked and returned to barrel for further maturation. Maturation takes place in small 225-liter French barriques of which 51% is new and lasts for 22 months with regular racking's. The wine received no fining or filtration before bottling.

The wine was bottled in January 2020.

TASTING NOTES:

COLOUR: Stunning deep garnet colour with a brilliant ruby red rim.

NOSE: The nose has intense black berry fruit such as dark bramble berries, blackcurrant and dark cherries underpinned by brooding notes of cedar and tobacco leaf.

PALATE: The entry onto the palate is that of intense berry notes mirroring the palate. The mid-palate is smooth and textured and leads to dry emery paper tannins. The oak is beautiful balanced supporting the fruit and grape tannins and adding a touch of vanilla sweetness to mid-palate. The wine lingers on the palate for almost an eternity.

FOOD PAIRING: A perfect accompaniment to the perfect cut of grilled beef or vegetarian options such as melanzane parmigiana or a tomato ragu.

MATURATION: This wine can be enjoyed immediately after release but will improve with cellaring for up to 15 years from harvest.

PRODUCTION: 1170 bottles

TECHNICAL ANALYSIS:

- PH: 3.47
- TA: 5.60 g/l
- RS: 2.0 g/l
- Alc: 13.5% by vol.

AWARDS

- Platter's Wine Guide 2022 - 4½ stars (93 points)
- Tim Atkin's South Africa Report 2021 - 97 points
- James Suckling Dec 2021 - 91 points
- Winemag.co.za - Christian Eedes - 96 points

VINEYARDS: CABERNET SAUVIGNON | AREA: STELLENBOSCH, IN THE BOTTELARY AREA

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
200m	North-west	North-south	1988	75% Glenrosa & 25% Pinedene (Slate Origin)	5-wire vertical trellis	Spur pruned	None	3472 vines per hectare (1.2m X 2.4m spacing)	4 tons/ha or 25hl/ha

VINEYARDS: MERLOT | AREA: STELLENBOSCH, IN THE BOTTLERAY HILLS

220m	West facing	North-South	1999	Medium potential clay loam Tukululu soil	6-wire vertical trellis (double Perold)	Spur pruned	Supplementary drip	5000 vines per hectare (1m X 2m spacing)	average 6 to 8 tons/ha or 40 to 54 hl/ha
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VINEYARDS: CABERNET FRANC | AREA: POLKADRAAI HILLS, STELLENBOSCH

210m	South-West	North-South	2001	Decomposed Granite	Sprawling Trellis - 5 wire Perold	Spur pruned	Supplementary drip	2860 vines per hectare (2.5m X 1.4m spacing)	5 tons/ha = 32 hl/ha
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