



SAM 2019 WINE OF ORIGIN STELLENBOSCH



WINEMAKING NOTE: This wine is an expression of Cabernet Sauvignon from Stellenbosch. A blend of 90% Cabernet Sauvignon, 5% Cabernet franc, 2.5% Merlot and 2.5% Petit Verdot from some of the best vineyards around Stellenbosch.

2019 was the first vintage following the drought after a very cold and wet 2018 winter we went into a relatively cool and wet spring which continued into the summer and harvest period. This resulted in minimal stress throughout the growing and ripening season. The harvest was moderate in size and exceptional in quality.

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 bunch sorted, destemmed, berry sorted and then partially crushed 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 45% is new and the balance 2nd and 3rd fill barrels. Total maturation is for 22 months with regular racking's. The wine received no fining or filtration before bottling.

The wine was bottled in December 2020.

TASTING NOTES:

COLOUR: The wine displays a stunning deep garnet colour.

NOSE: The aromas of this wine are plush & luxurious with notes of black cherries, crème de cassis, cedar & tobacco leaf emanating from the glass.

PALATE: The flavours are rich and textured with intense berry fruit on entry followed by a full mid-palate of briary fruit, a creamy texture leading to tannins which are firm but velvety on the finish. The oak is beautifully balanced supporting the fruit and grape tannins, adding a touch of vanilla sweetness to the 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: 1204 bottles

TECHNICAL ANALYSIS:

- PH: 3.57
- TA: 5.1 g/l
- RS: 2.9 g/l
- Alc: 14% by vol.

AWARDS

- Tim Atkin's South Africa Report 2022 - 96 points

VINEYARDS: CABERNET SAUVIGNON AREA: BANHOEK VALLEY - STELLENBOSCH									
Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
420m	West	North-south	2003	Oakleaf of Granitic origin	7-wire vertical trellis	Spur pruned	Supplementary drip	3032 vines per hectare (1.2m X 2.75m spacing)	4.7 tons/ha or 30 hl/ha
VINEYARDS: CABERNET SAUVIGNON AREA: BLAAUWKLIIPPEN - STELLENBOSCH, HELDERBERG									
300m	North	North-South	2006	Oakleaf/Tukulu of Granitic origin	7-wire vertical trellis	Spur pruned	Supplementary drip	2400 vines per hectare (1.7m X 2.5m spacing)	3.2 tons/ha or 20 hl/ha
VINEYARDS: MERLOT AREA: BOTTELARY HILLS, STELLENBOSCH									
220m	West	North-South	1999	Medium potential clay loam Tukulu soil	6-wire vertical trellis (double Perold)	Spur pruned	Supplementary drip	5000 vines per hectare (1m X 2m spacing)	8 tons/ha or 54 hl/ha
VINEYARDS: CABERNET FRANC AREA: POLKADRAAI HILLS, STELLENBOSCH									
210m	Southwest	North-South	2001	Decomposed Granite	Sprawling Trellis - 5 wire Perold	Spur pruned	Supplementary drip	2860 vines per hectare (1.4m X 2.5m spacing)	5 tons/ha or 32 hl/ha
VINEYARDS: PETIT VERDOT AREA: BOTTELARY HILLS, STELLENBOSCH									
200m	West	North-South	1999	Glenrosa from a granitic origin with coffee stone gravel.	5 wire-vertical trellis	Spur pruned	Supplementary drip	3472 vines per hectare (1.2m X 2.4m spacing)	8 tons/ha or 52 hl/ha