



MAX 2018 WINE OF ORIGIN STELLENBOSCH



WINEMAKING NOTE: This wine is a blend of 47% Cabernet Sauvignon, 23% Merlot, 23% Petit Verdot and 7% Cabernet franc from specially selected vineyards in and around Stellenbosch.

The vineyards are selected based on the age and site from various parts of Stellenbosch, mostly unirrigated and all low yielding (4 to 6 t/ha). Giving a pure expression of its environment in the wine. The grapes are ripened to peak maturity between 24- and 25.5-degrees brix before being hand harvested and placed in a cold store overnight at 4 degrees Celsius.

Bunch sorting and berry sorting takes place before gentle and partial crushing to small open wooden and stainless-steel fermenters. There is an initial cold soak period after which fermentation starts naturally and can take anything up to 14 days to complete. Extraction occurs through regular pump overs and punch downs.

Once fermentation has completed the wine may stay on the skins for an additional period of time which is dependent on the tannin development and ripeness. The wine is 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 litre French oak barriques of which 41% is new and lasts for 20 months with regular rackings. The wine received no fining or filtration before bottling.

The wine was bottled in December 2019.

TASTING NOTES:

COLOUR: The wine displays a deep dark plum red center with a brilliant garnet rim.

NOSE: The nose is heady with brooding aromas of blackcurrant, blueberries, tobacco spice and cedar notes. There is a beautiful support of toasted vanilla spice in the background.

PALATE: The palate is dense with ripe dark berry fruits. It is full and rich with a textured mid-palate leading to the beautifully dry but sumptuous tannins on the finish which linger forever. There are complex notes of tobacco spice, dried herbs and vanilla sweetness that supports the balance between fruit and tannin.

FOOD PAIRING: Best served with slow roasted lamb, grilled rib-eye steak with bone marrow or an oxtail stew. The wine also pairs well with hard cheeses.

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

PRODUCTION: 14 900 bottles

TECHNICAL ANALYSIS:

- PH: 3.46
- TA: 5.6 g/l
- RS: 2.7 g/l
- Alc: 14.0% by vol.

AWARDS

- Platter's Wine Guide 2022 - 4½ stars (93 pts)
- Tim Atkin's South Africa Report 2021 - 94 pts
- Christian Eedes Winemag.co.za - 91 pts
- James Suckling December 2021 - 92 pts
- Jancis Robinson (2022) - 16 pts
- Vinous Neal Martin - 89 pts
- Wine Advocate - Anthony Mueller July 2023 - 88+ pts

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

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: CABERNET SAUVIGNON | AREA: STELLENBOSCH, IN THE POLKADRAAI HILLS WARD

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
140m	North-west	East-west	2004	Sandy Loam	5-wire vertical trellis	Spur pruned	Supplementary Drip Irrigation	2200 vines per hectare (1.8m X 2.5m spacing)	7 tons/ha or 45 hl/ha

VINEYARDS: PETIT VERDOT | AREA: STELLENBOSCH, IN THE BOTTELARY WARD

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
200m	West over to an easterly aspect	East-west	1999	Glenrosa from a granitic origin with coffee stone gravel.	5 wire-vertical trellis	Spur pruned	Supplemental overhead irrigation (once per growing season)	3472 vines per hectare (1.2m X 2.4m spacing)	8 tons/ha or 52 hl/ha

VINEYARDS: MERLOT | AREA: STELLENBOSCH, IN THE BOTTELARY WARD

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
220m	West facing	North-South	1999	Medium potential clay loam Tukulu soil	6-wire vertical trellis (double Perold)	Spur pruned	Supplemental drip irrigation	5000 vines per hectare (1m X 2m spacing)	average 6 to 8 tons/ha or 40 to 54 hl/ha

VINEYARDS: CABERNET FRANC | AREA: STELLENBOSCH, POLKADRAAI HILLS

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
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