

THE LEFT BANK CABERNET SAUVIGNON / MERLOT 2020

THE LEFT BANK CABERNET SAUVIGNON MERLOT BLEND IS BORDEAUX-STYLE RED BLEND SOURCED FROM MULTIPLE SITES AROUND STELLENBOSCH. KNOWN FOR PRODUCING OUTSTANDING QUALITY IN BOTH VARIETIES, THE CABERNET SAUVIGNON MERLOT HONOURS THE TIMELESS TRADITION OF BLENDING DIFFERENT VARIETIES FROM DIFFERENT SITES IN ORDER TO PRODUCE A UNIQUE, PREMIUM QUALITY WINE.

ORIGIN

The Grapes are specifically sourced from south-west facing slopes of some of the coolest sites in Stellenbosch. These vineyards are also influenced by southerly breezes during the summer months which have a beneficial effect.

Trellised vineyards planted in decomposed granite soils from the Bottelary Hills and Jonkershoek valley.

WINEMAKING

Grapes were harvested between 24.5°B and 25.5°B with a total acid of $6.8-7.1\,g/I$ and a pH of 3.4-3.6

Fermentation initiated in stainless steel tanks and underwent a series of pump overs until dry. Further maceration allowed before drawing off and light pressing. The wine spent 17 months in French oak barrels of which 30% was new. The balance in 2^{nd,} 3^{rd,} and 4th fill barrels.

WINEMAKER NOTES

Vibrant, deep dark in colour. The nose shows complex aromas of dark berries and raspberries with underlying pencil shavings. The palate is elegant and complex with fine structured tannins. This is a wine built to last and for early drinking would benefit with decanting.

FOOD PAIRING

Lamb shank, Spiced Venison, Steak

WINE DETAILS

Cultivars: 43% Cabernet Sauvignon, 42% Merlot, 15%

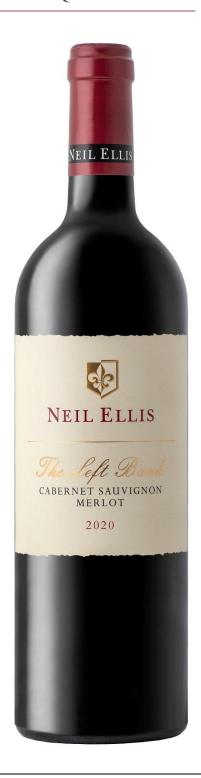
Cabernet Franc

Wine Analysis: Alc 14.5%

RS 2.5 g/L

TA 5.9 g/L

PH 3.58



A pursuit of quality, nothing less.