

ROXTON BLACK

2019



The palate expresses the vintage by bringing together the masculine firmness and length of the Cabernet Sauvignon with a juicy fruit core. **A seamless integration of oak spice and oak tannin** entwined with the Cabernet's masculinity, adds real depth and complexity to the wine.



AGEING POTENTIAL

Drinking well ready yet promised greater integration and intrigue for up to 10 years from vintage.

IN THE VINEYARD

The grapes were sourced from high quality vineyards in the Helderberg area. Strict vineyard management took place, including shoot and leaf thinning in mid-October and again in early December. Meticulous canopy management was implemented to promote colour, tannin and fruit ripeness. Careful tipping of the shoots began at the end of January to build up the concentration of nutrients in the berries. Grapes were hand-harvested in late March.

IN THE CELLAR

After hand-harvesting and destemming, the berries were mechanically sorted to allow only clean and healthy berries into the fermentation tank. Fermentation lasted for 7–12 days at 26–28°C, during which time thorough aerations took place while pumping over. Extended post-fermentation maceration for up to a month ensured the extraction of ripe, round tannins and colour before pressing. Aged in 30% new French oak barrels for 14 - 16 months.

FOOD MATCHES

This 100% Cabernet Sauvignon is best matched with seared steak, beef short rib, grilled blue cheese and Portobello mushroom.

TECHNICAL INFORMATION

Main variety: Cabernet Sauvignon

Alcohol: 14%

pH: 3.5

RS: 3.5 g/l

TA: 5.8 g/l

Wine of origin: Stellenbosch