

MAX 2016 WINE OF ORIGIN STELLENBOSCH



WINEMAKING NOTE: This wine is a blend of 44% Cabernet Sauvignon, 33% Merlot and 23% Petit Verdot from Vineyards around Stellenbosch.

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 24 and 25 degrees brix) before being hand harvested and delivered to the cellar at which point they are placed in a cold store overnight at 4 degrees Celsius.

After destemming the berries pass over a sorting table for the removal of all unwanted material. The berries then fall through a crusher and drop, via gravity, into small open wooden and stainless steel fermenters. Fermentation takes place by the yeast naturally occurring on the grape 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, after which 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 liter French barriques of which 29% is new and lasts for 22 months with regular rackings. The wine received no fining or filtration before bottling.

The wine was bottled in January 2018.

TASTING NOTES:

COLOUR: The wine has a vibrant garnet colour which extends to a plum red rim.

NOSE: The nose is a mélange of red and black briary fruit intertwined with hints of tobacco leaf and cedar wood.

PALATE: The wine enters the palate with juicy red and blackcurrant flavours with a clean textured mid-palate and a hint of savoury notes. The finish is long, dry and textured with just a touch of vanilla and toast.

FOOD PAIRING: Best served with venison pie, beef fillet with a red wine sauce 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 10 years from harvest.

PRODUCTION: 15 200 bottles

TECHNICAL ANALYSIS:

- PH: 3.54
- TA: 5.00 g/l
- RS: 1.9 g/l
- Alc: 14.5% by vol.

AWARDS

- Tim Atkin's South Africa Report 2019 – 95 points
- Winemag.co.za Christian Eedes – 95 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)	4tons/ha or 25hl/ha

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

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

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
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