



## **TAAIBOSCH WINES**

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This majestic estate is situated at the foot of the Helderberg Mountain, with panoramic views stretching to Cape Point, Table Mountain, and the Stellenbosch Hills. Here the vineyards are planted at an altitude of 400 meters above sea level and with a direct South West facing to False Bay. It is this unique positioning which provides these vineyards with the required cooling influence for optimal ripening during the summer months.

## **WINEMAKER TASTING NOTES**

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The Crescendo is a true reflection of the terroir from which its grapes originate, and it is particularly characteristic of wine made in the historic region of Stellenbosch. It is the Cabernet Franc in particular, where purity of the fruit is amplified by the site on which it is grown. Notes of white pepper, cloves, and red berries give this wine delightful aromatics to pleasure the senses. The tension in the wine lends itself to an elegant finish, bringing together the various elements in a genteel fashion culminating in a well-polished wine.

## VITICULTURE

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All grapes on the estate are hand-picked. Once received in the cellar, the grapes are gently transferred by means of gravity to both stainless steel and cement vessels for fermentation. A period of cold soaking is then initiated which enables rich extraction of colour, elegant aromas and bright flavour. Extended maceration is undertaken at the conclusion of fermentation which assists in providing the wine with soft texture, increased colour intensity and complexity.

*Appellation:* Wine of Origin Stellenbosch

*Vine Age:* 20 years and older

*Cultivars:* 65% Cabernet Franc  
30% Merlot  
5% Cabernet Sauvignon

## MATURATION

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This wine was matured for three years in a combination of 225L oak barrels, 9000L Foudre vessels and traditional 4500L cement tanks. These various vessels provide a multitude of elements to use during the blending of this wines, ranging from fruit character to subtle wood influence. These elements are then brought selectively together to form a harmonious unit.

## ANALYSIS

*Alc.* | 13.5%

*Total Acidity* | 5.96 g/l

*pH* | 3.57

*Residual Sugar* | 3.76 g/l

Waak oor Valsbaai

Die Wingerde wat