

Andre van Rensburg

Wyne (Pty) Ltd

REG NO: 2022/339247/07



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2023 ANDRE VAN RENSBURG: NR 1 CABERNETSTRAAT , STELLENBOSCH

ORIGIN

The grapes were sourced from arguably two of the best wards for Cabernet Sauvignon in Stellenbosch, namely Simonsberg and Helderberg.

WINEMAKING

All my grapes are handpicked and this will never change. The grapes are destemmed, mechanically sorted and then into an Italian concrete tank.

We did not achieve any successful cold soaks in 2023 because of the worst power outages in history.

I inoculated the mash with my favourite local yeast and controlled the fermentation at a constant 25 degree C.

We do 4 pump overs per day where I move half a volume of juice over the skins per pump action.

After completion of alcoholic fermentation the young wine goes through an extended maceration of 30 days before pressing.

The sole purpose of an extended maceration is colour stabilisation and softening of the tannins.

The wine is matured in French oak only- 225 L barrels and 40% new. A regular topping up procedure is followed to prevent oxidation and the increase of brown pigment.

The young wine was bottled after 16 months in barrel in early November 2024.

COMPOSITION

100% Cabernet Sauvignon

CHEMICAL ANALYSIS

Alc : 14.33%

Residual Sugar: 2.6 g/L

Total Acidity: 5.2 g/L

pH: 3.64

WINEMAKER'S NOTES

The wine has a vibrant ruby colour with no signs of ageing. The nose is initially quite closed but opens up to show black and red fruit, lead pencil, spice, cedar wood and a touch of meatiness. The tannins are incredibly soft and the acidity is well integrated, with a long, satisfying aftertaste.

Drinkable now but will benefit from further maturation.

The name, NR 1 CABERNETSTRAAT, STELLENBOSCH, is totally fictional and inspired by a motor accident in THE KRUGER NATIONAL PARK that we had to report to the Police at 1 LEOPARD STREET, SKUKUZA!!

Total production is 3000 bottles and 490 Magnums. Enjoy!