

Taaibosch

TAAIBOSCH WINES

This majestic estate is situated at the foot of the Helderberg Mountain, with panoramic views stretching to Cape Point, Table Mountain, Robben Island and the Stellenbosch Hills. Here the vineyards are planted at an altitude of 380 metres above sea level, facing False Bay to the South West. It is this unique location and positioning which provides the vineyards with the gentle cooling sea breezes, which enables optimal slow ripening during the summer months.

TASTING NOTES

A youthful ruby colour red with fresh clean fruit flavours, a mixture of red current and blue berries. The wine has a creamy and a pure silk texture with persistent flavours ending with a finely grained powdery tannin structure. The fruit is slow to evolve, with a dry, lingering send-off. This wine will benefit with further bottle maturation.

ANALYSIS

Alc. 13.5% | Total Acidity 6.1 g/l | pH 3.48

CRESCENDO
2021



VITICULTURE

All grapes on the estate are handpicked and once in the cellar, the grapes are gently transferred by means of gravity to both stainless steel and cement vessels. A period of cold soaking follows, which enables the rich extraction of colour, elegant aromas and bright flavour. Extended maceration is undertaken at the conclusion of fermentation, which adds a soft texture, increased colour intensity and complexity to the wine.

Appellation: Wine of Origin Stellenbosch

Vine Age: 20 years and older

Cultivars: 54% Cabernet Franc

33% Merlot

13 % Cabernet Sauvignon

MATURATION

This wine is matured for 13 months in 225L French Oak barrels (of which 30% is new). Thereafter the wine is blended and transferred to Foudre and cement vessels for a further 12 months. This leads to greater harmony in the wine, purity of fruit and expression of our unique terroir.