



Land of Hope Reserve Cabernet-Sauvignon 2010

Helderberg - Stellenbosch

Top Cabernet Sauvignon is synonymous with South Africa's traditionally most recognised wine region, Stellenbosch. This wine is from a single vineyard, rooted in magnificent decomposed granite & clay soils on the Helderberg Mountain in Stellenbosch. These Southerly, ocean-facing vines produce some of the most complex fruit and individual flavours of the land, combining the geological and climatic uniqueness of this site.

Unseasonably cool, windy weather during flowering and some gale force South Eaters in the summer had quite an impact on the size of the crop in 2010. What it lacked in quantity though, was more than made up for in the quality and maturity of the grapes. Smaller berries and bunches meant greater depth and more concentrated flavors while cool evenings resulted in a higher degree of natural acidity and a lower pH, ensuring freshness. Hand picking into lugboxes and manual sorting meant that only the finest bunches were crushed into small oak open-top fermenters. These 600L lots all fermented spontaneously and individually, each developing its own flavors and aromas, resulting in far greater complexity than could be achieved by fermenting a single volume. One or two punch downs of the cap per day was enough to unlock the rich character of the grapes while being gentle enough for the texture of the tannins to remain fine and rounded. The wine was left to mature on lees over the course of 16 months in small French oak barrels. Of these, new barrels represented only about 25%. Minimal intervention throughout meant that the wine was able to develop its own personality, rather than a contrived commercial character. This Cabernet Sauvignon has depth and fullness in the shape of a plush and rounded structure and at the same has the restraint to remain elegantly poised. This is not a technically-minded wine, but a natural interpretation of our site, on our spot of land, where we live and raise our children - and our fruit!



Production:	367 cases (12 x 750ml)
Alcohol:	13.21% by volume
PH:	3.78
Residual sugar:	1.2g/l
Total acidity:	5.1g/l