

HERON'S NEST

Cabernet / Pinotage

ORIGIN: From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch.

CLIMATE: Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

VINIFICATION: The grapes are hand-harvested at optimal ripeness. They are then destalked, crushed and fermented for 7 days on the skins in open fermenting tanks. The average fermentation temperature is 24° C. After fermentation, the skins are pressed in traditional basket presses. The free run and pressed juices are combined and malolactic fermentation spontaneously takes place in the tank. The wine is racked and 65% Cabernet Sauvignon and 35% Pinotage is blended. The wine spent 12 months in 225 l French oak barrels and was fined before bottling.

TASTING NOTES: A full-bodied red blend, with Pinotage, South Africa's own cultivar. Spicy with a lot of ripe fruit and pleasantly dry tannins. Good maturation prospects - 5 to 7 years.

ANALYSIS
Alcohol: 13.84%
Residual sugar: 3.0g/l
Total acidity: 5.2g/l
pH: 3.64

ACCOLADES:

2018	SA Women's Wine Award – Gold Vitis Vinifera Awards - Gold
2017	SA Women's Wine Award – Gold Vitis Vinifera Awards - Gold
2016	Gold Wine Award - Gold
2014	Vitis Vinifera Awards - Gold
2011	Best Value Award
2007	Best Value Award – Wine Magazine Best Value WineGuide Previous Vintages: 2005 Michelangelo Int Awards – Silver Medal

